



Eight Course Tasting Menu

The Tasting Menu represents a Gourmet compilation of comfortable proportions, with each course designed to reflect the style of the Anderida Restaurant

Portland Crab Salad

Lemon Purée, Radish, Avocado, Pickled Shallots, Baby Herbs (Cr,Su)
Victor Berard, Chablis, Burgundy, 2020, Chablis, France, 2020

Whipped Goats Cheese

Herloom Tomato Tartar , Basil Purée, Salted Pine Nuts, Tomato Mousse (N)
C J Pask, Sauvignon Blanc, Hawkes Bay, New Zealand

Sorbet Course

Pork & Monkfish Tail

Herb Pancakes, Truffle Leek Confit, Kale, Pigs Cheeks, Filo (G,M,Mu,F,Ce)
Albarino, 'Davila', Valminor, O' Rosal, Rias Baixas, Spain

Roasted Lamb Loin *

Lemon & Mint, Goats Curd, Peas, Parsnip Caramel, Charred Gem (G,Ce,M)
Wide River, Robertson , Shiraz , South Africa

Chef's Choice of a Pre-Dessert

Ferrero

Gianduja Chocolate Mousse, Passion Fruit Sorbet, Liquid Chocolate, Coffee Textures, Rocher Blanc
(N,G,M,E)

Rubis Chocolate, Spain



Coffee and Petit Fours

£86.00 per person plus £40.00 Wines Charge

This menu is to be ordered by the whole table only.



A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire team.

If you suffer from a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce – celery C – crustaceans E – egg F -fish G – cereals containing gluten L - lupin M – milk & dairy
Mo - molluscs Mu - mustard N – tree nuts P - peanuts Se - sesame Sh – shellfish So - soybeans
Su - sulphur dioxide & sulphites Vg – vegan V – vegetarian *can be adapted to gluten free