



**SEASONAL SAMPLE TASTING MENU**

*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 Pastel, Apple Mousse, Smashed Hazelnuts (N)  
Albarino, Davila, Valminior, O'Rosal*

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**Pear "Waldorf"**

*Walnuts, Pear, Date Puree, Apple Pearls, Goats Cheese (N)  
£12.50*

**Doctor L, Loosen Bros, Riesling, Germany**

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*Sorbet Course*

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**Lobster & Halibut "Lasagna"**

*Herbs, Geroles, Courgette, Confit Garlic Puree, Lobster Ketchup  
Domaine Saint Claire, Jean Marc Brocard, Chablis*

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**Citrus Roasted Lamb Saddle**

*Apple & Pears, Golden Beetroot, Salsify, Hazelnuts, Pale Ale (N)  
Terrazas, Selection, Malbec, Argentina*

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**Banana & Caramel Parfait**

*Peanut Brittle (N)  
Rubis Chocolate, Spain*

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*Coffee and Petit Fours*

*(N) Contains Nuts*

*Last orders – 9.00pm Sunday to Thursday, 9.30pm Friday and Saturday*

**£78.00 per person**

*Prices do not include service charge*

*This Menu is to be ordered by the Whole Table Only  
(Last orders for the Tasting Menu is at 9.00pm)*

*Tasting Wines (125ml) to accompany each course, as listed in bold, are available at an  
Additional cost of £40.00 per person*

*If you suffer from a food allergy or intolerance, please inform a member of staff who will be  
Happy to assist you when placing your order*