

## TASTE OF WHITCOMB'S

34 Two courses

39 Three courses

### HORS D'OEUVRE

#### **Fine de Claire**

Two oysters with lemon crème fraîche and green tabasco dill oil (204 kcal)

#### **Salade Niçoise**

Seared tuna with spiced vinaigrette and Oscietra caviar (132 kcal)

#### **Calamars frits**

Crispy squid with chilli sea salt (366 kcal)

#### **Burrata miel**

Burrata with Seville orange and mānuka honey (578 kcal)

### PLAT PRINCIPAL

served with a mix leaf salad with citrus dressing (68 kcal)

#### **Filet de bar à la marinière**

Pan-fried sea bass with white wine, shallots and lemon crème (1408 kcal)

#### **Poussin au citron**

Lemon marinated baby chicken (530 kcal)

#### **Risotto aux champignons**

Wild mushroom risotto with aged Parmesan and black truffle (1006 kcal)

#### **Gnocchi à la tomate fraîches**

Gnocchi with San Marzano tomatoes and basil (366 kcal)

### LES DESSERTS

#### **Mille-feuille**

Tainori dark chocolate Chantilly, mandarin confiture and Grand Marnier crème (485 kcal)

#### **Tarte au citron**

Lemon tart with olive oil, honey and roasted marcona almonds (443 kcal)

#### **Sélection de sorbets**

Selection of homemade sorbets (202 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.