

Tassili

WELCOME

WE ARE DELIGHTED TO WELCOME YOU TO TASSILI WHERE
NICOLAS VALMAGNA, EXECUTIVE HEAD CHEF AND JOE
CLARIDGE, SOUS CHEF HAVE CREATED EXQUISITE DISHES.

Our talented team are passionate about providing the best local produce
whilst creating dishes with creativity and flair. Sous Chef, Joe Claridge has a
wealth of Michelin experience which he brings to the Tassili kitchen.

Discover some of the world's hidden gems and intriguing wines as our
sommelier selection guides you through lesser-known wine regions and
terroirs.



AA Rosette Award for Culinary Excellence

GRAZING MENU

Canapés

Amuse-bouche

Anjou Pigeon

Heritage beetroot, preserved cherry, bitter leaves, game toast

Wild Turbot

Saffron risotto, sea vegetables, mussels, cockles froth, Exmoor Caviar

Artisan English Cheese Trolley - £15 supplement

Fruit and rosemary chutney, quince jelly, truffle honey, lavosh, fruit loaf

Valrhona Chocolate

Yuzu, sesame manjari ganache, matcha tea, jivara sorbet

£60.00 per person

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. Please advise your waiter if you have any allergies.

An optional 12.5% service charge for the food and beverage element of your visit will be added to your final bill at the hotel.

