

PASCERE

SUMMER TASTING MENU

Crème Du Barry, caviar & potato



Heritage tomatoes, smoked burrata,
tomato essence & olive crumb
(Provence, Château du Gassier)



Grilled mackerel, candied heritage beetroots,
Vichyssoise & dill
(Landron Muscadet Sur Lie La Cariziere)



Red mullet, sauce bouillabaisse, clams,
grilled fennel & saffron potatoes
(Lapierre, Raisins Gaulois Beaujolais)



Salt aged pork loin, glazed cheek, roasted hispi cabbage,
tarragon mayonnaise & caramelised fig
(Pinot Noir, "Costa Y Pampa", Trapiche)



Selection of British cheeses,
apple & fig chutney & crackers
£12 supplement (plate to share)



Cucumber, yoghurt & gin
(Cucumber Collins)



Chocolate & caramel delice with
white coffee ice cream
(Domaine Cazes, Banyuls Les Clos des Paulilles)

£65 per person

£45 Pascere Wine pairing

£65 Prestige wine pairing

**Only Available 18- 20:45 Tuesday- Thursday evenings & on our chef counter Friday and Saturdays
Evenings**

*If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information
(V) vegetarian options*

PASCERE

SUMMER VEGETARIAN TASTING MENU

Creme Du Barry



Heritage tomatoes, smoked burrata,
tomato essence & olive crumb



Innes brick mousse, woodland mushrooms,
pink fir potato salad & sorrel



Fregola, summer vegetables, whipped ricotta & meyer lemon (V)



Confit violet artichoke, polenta & pepperonata
with smoked baba ganoush



Selection of British cheeses,
apple & fig chutney & crackers
£12 supplement (plate to share)



Cucumber, yoghurt & gin



Chocolate & caramel delice with
white coffee ice cream

£60 per person

£45 Pascere Wine pairing

£65 Prestige wine pairing

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