

Cassons

November Tasting Menu

15 November 2024

Amuse bouche -
Potato Croissant

Spiced pumpkin and chorizo
tartlet, circuma tuile

Sea trout, wasabi,
dashi dry meringue

Iberian ham 'bruscetta'
tomato, olive, rocket

Brown butter sweetcorn, mussels
spinach, fish rocks

Palate cleanser -
Sea buckthorn and carrot

Venison fillet, smoked bone marrow
aioli, potato emulsion, quince

Foie gras crème brulee,
honey glaze, coco nib

Mango, passion fruit,
pistachio, black sesame

£85 per head

