



les 110 de TAILLEVENT  
L O N D O N

## TASTING MENU

### CURED SCALLOP

Foie gras, truffle, sourdough

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### NATIVE LOBSTER

Seaweed, oxheart cabbage, calamansi vinegar

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### CORNISH SEABASS

New potato, Roscoff onion, potato and onion broth

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### HIGHLAND VENISON

Parsnip, maitake, coffee

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### CHEESE SELECTION

Optional extra course £15 supplement

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### GRANNY SMITH

Lemongrass, tapioca

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### BLACKBERRY

Yoghurt, vanilla, blackberry sorbet

6 courses £95

Wine pairing £55 or Premium £80

Some dishes may contain allergens.

If you have an allergy, please inform a member of the team prior to ordering.

A 12.5% discretionary service charge will be added to your bill.

All prices are inclusive VAT.