



**ZESTXLDN**  
PRIVATE CHEFS

# SUMMER IN LONDON

This six course tasting menu aims to shine a spotlight on the Vibrant British produce available to us in the Summer months, whilst highlighting some of our countries best independent suppliers & farmers.



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# MENU

## Amuse Bouche

### Spider Crab

Radish X Lemon Emulsion X Dill

## Starter

### Sous Vide Duck Breast

Crispy Potato X Pickled Cherries X Chive Oil X Fig Chutney

## Fish Course

### Cucumber & Citrus Cured Wild Sea Bass

Jalapeno, Green Tomato & Dill Granita X Oyster Leaf X Compressed Cucumber X Dill Oil

## Main Course

### 72 Hour Braised Lamb Belly

Pomegranate Glaze X Mint & Rosemary Crust X Pea Puree X Red Wine Jus

## Dessert

### Raspberry & Elderflower Tart

Pistachio X Fresh Raspberries X Pimm's Spiked Chantilly Cream X Basil

## Petit Fours

### A Taste Of Summer In London

Strawberries & Cream  
Cherry & Chocolate  
Apple & Cinnamon



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# ORIGIN

