

**AA**Rosette award for  
culinary excellence

2024

# TASTING MENU

8 COURSES £ 80 PER PERSON  
MINIMUM 2 PEOPLE  
48 HOURS PRE BOOKING ONLY

SALMON TARTARE WITH LIME, COCONUT ESSENCE, AVOCADO, BAERII CAVIAR GF

BEETROOT & LIQUORICE CURED HALIBUT, PICKLED GHERKINS BASIL ICE CREAM GF

CRUDO OF SCALLOPS CITRUS MINT & SHALLOTS PINK PEPPERCORN GF C

OCTOPUS CARPACCIO, MANGO, PEAR, PLUM AND CRISPY SQUID GF

LOBSTER PATE' MARSALA GREEN APPLE BASIL CRACKERS WASABI TAPIOCA  
GF C

SOUS VIDE MEDITERRANEAN PRAWNS RIBBON COURGETTE GF C

BLACK COD MOSAIC GF

DESSERT

TIRAMISU, MASCARPONE CHOCOLATE RIBBON N

VANILLA CHEESECAKE, HAZELNUT GANACHE, HONEYCOMB TUILLE N

FIG AND CREAM PISTACHIO PIE, CHANTILLY CREAM ITALIAN MERINGUE N

PEAR & CHOCOLATE PANNA COTTA

*GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN C Contains CRUSTACEANS  
VO = Vegan option - N = Contains NUTS - M = Contains MUSHROOMS*

AT AL MOLO WE PAY GREAT CARE & ATTENTION TO ALLERGIES & INTOLERANCES. KINDLY INFORM OUR STAFF IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS. , ON TABLE OF 5 PEOPLE OR MORE A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.