

TASTING MENU

8 COURSES £ 56 PER PERSON
MINIMUM TWO PEOPLE

SEARED SCALLOPS, LIQUORICE, BUTTERNUT PUREE, SHIITAKE MUSHROOMS, CRISPY LOTUS ROOTS AND PANCETTA (GF)

WARM CHICKEN MONKFISH AND PARMA HAM ROULADE IN TANDOORI WITH BASIL & LOBSTER MAYO

HOME SMOKED SALMON TERRINE, APPLE & CELERY SALAD

LIGHTLY SPICED CRAB & POTATO CAKE SERVED WITH BLACK TRUFFLE AND MUSHROOM PASTE AND AIOLI

HOME SMOKED MACKEREL SERVED WITH PICKLED RADISH IN RASPBERRY VINEGAR AND RASPBERRY COULIS

ITALIAN STYLE TAKOYAKI BALLS, TOASTED ALMONDS, PINE NUTS WITH PANKO CRUMBLE AND SULTANAS (N)

HOME MADE RAVIOLI FILLED WITH KING PRAWNS & RICOTTA SERVED IN A LOBSTER AND ZUCCHINI SAUCE WITH LEMON ZEST (GFO)

SELECTION OF HOUSE DESSERTS (GFO) (N)

**GF = Gluten Free GFO = Gluten free option - VG = VEGETARIAN
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.