

# Almeida

Alan Jones and Paul Young's chocolate seasonal menu.

## **Amuse**

Butternut squash velouté, chocolate and cumin stirrer

*A baton of 72% Venezuelan chocolate blended with toasted cumin seeds to be stirred through the veloute.*

## **Starter**

Salad of smoked eel, oysters and watercress, chocolate vinaigrette

*64% Dominican Republic chocolate with a balance of sweetness and a delicate nutty, smoky taste.*

## **Fish**

Brill with hazelnut and coco crust, fricassée of wild mushrooms

*Venezuelan cracked cocoa nibs with a fragrant yet robust flavour used to create an interesting combination*

## **Pallet refresher**

Cucumber and lime chocolate

*Amedei chuao - blended in a water based ganache with fresh cucumber and lime zest. To refresh and invigorate.*

## **Meat**

Pot roast squab pigeon, candied carrots, Madera and chocolate jus

*66% Amedei Toscano black with its complex taste and aroma, adds shine and a deep complexity without bitterness to the jus.*

## **Cheese**

Cheese, chocolate and quince

Colsten basset stilton – 70% gunanaja – quince puree

Keens unpasteurized cheddar – 63% Amedei – Quince jelly.

Andrahan – 64% Madagascan – Quince crisp

## **Pre dessert**

Chocolate ice cream

*Ecuadorian 55% pure Arriba beans from small Ecuadorian producer*

*Lourdes Delgado exclusively for Paul.a. Young.*

## **Dessert**

Poached figs with white, milk, and dark chocolate

*35% cocoa butter white chocolate, 40% Javanese milk chocolate*

*68% Ghanaian dark chocolate*

## **Coffee and petit fours**

*Hot ganache - a strong robust style hot chocolate made with spring water and 85% African chocolate with a pinch of black cardamom.*

*12.5% discretionary service charge will be added to your bill. VAT is included at the current*