



THE ANGEL

AT HETTON

Dinner at Hotel Aristide

By Michael Wignall

Tomato

Local grown tomatoes, goat's curd, gordal olive, basil & nori

Tuna

Mediterranean blue fin tuna, citrus fruits, ponzu washed roe
& roasted bone dashi

Prawn

Barbequed Amvrakikos prawn, hot sauce & Koshihikari rice

Pork

Acorn fed secretta, charred lettuce, calves sweetbread, hay smoked
local milk & olive

Strawberry

Strawberries, honey, yogurt, olive oil cake & jam

Please note that these products may contain allergens.

If you need any advice, do speak to a member of the team who can assist you further with your choices