

# 18 EIGHTY

## Grazing Menu – Sample Ten Course Menu

RABBIT VELOUTÉ, CONFIT DUCK  
AND ONION AND TARRAGON SAMOSA

AVOCADO AND SHELLFISH  
1880

MOULES MARINIÈRES

CRISPY VEAL SWEETBREADS,  
CAPERS AND SMOKED EEL

SEARED SCALLOP, CURED PORK BELLY AND ROSEMARY

BRILL FILLET WITH TRUFFLE BRANDADE AND RED PEPPER SAUCE

LOIN OF LAMB  
WITH PARSNIPS AND OLIVES

A SELECTION OF FRENCH CHEESE

CRÈME BRÛLÉE

AMEDEI CHOCOLATE AND MANGO