

Taste of Spring

CRAB

Davrik – Cornwall

green asparagus, sheep's curd, gyokuro, pink grapefruit

PEA

Mondragone – Italy

lemon balm, snail, ricotta, black garlic

LOBSTER

Isle of Mull – Scotland

tandoori spices, carrot, citrus, coriander

(supplement £29)

SKATE

Newlyn – Cornwall

white asparagus, clams, seaweed "pil pil"

LAMB

Rbug Estate organic farm – North of Wales

violet artichoke, wasabi, "salsa verde"

BEEF

Lake District Farmers – Cumbria

cibicory, blood orange, XO sauce, pomme soufflé

(supplement £36)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £34)

STRAWBERRY

Gariguette – France

sesame

CHOCOLATE

Vibrato – Guatemala & Madagascar

Manni olive oil, Kalamata olive

SIGNATURE BABA

Armagnac Darroze

Yorkshire rhubarb, lampong pepper chantilly

(supplement £22)

£125

Weekday lunch is available on request only, excluding bank holidays.