

# *Taste of Autumn*

## Weekday Lunch

### CRAB

*Davrik – Cornwall*

*“txangurro”, brown and spider crabs, pink grapefruit, long pepper, rose*

### BEETROOT

*Eastfield Farm – West Sussex*

*white kombu, pike and trout roe, smoked crème fraîche*

### LOBSTER

*Isle of Mull – Scotland*

*tandoori spices, carrot, citrus, coriander*

*(supplement £29)*

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### TURBOT

*Newlyn – Cornwall*

*Swiss chard, bergamot, Paimpol coco bean, cockles*

### VENISON

*Inveraray – Scotland*

*smoked eel, quince, Savoy cabbage*

### A5 WAGYU BEEF

*Gunma Prefecture – Japan*

*salsify, Ethiopian coffee, sansho pepper*

*(supplement £55)*

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### FINE SEASONAL CHEESES

*(additional course with supplement £35)*

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### CITRUS FRUIT

*Bachès Schaller – Corbières, France*

*shiso*

### CHOCOLATE

*Mekong – Vietnam*

*black sesame, miso, cardamom*

### SIGNATURE BABA

*Armagnac Darroze*

*green kiwi, yellow kiwi, marigold*

*(supplement £25)*

*£125*

*Weekday Lunch is available on request only, excluding the month of December and Friday 13<sup>th</sup> February.*