

Taste of Winter

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)

TURBOT

Newlyn – Cornwall

calçot, dill, Carlingford oyster

PIGEON

Brittany – France

quince, Savoy cabbage, smoked eel

A5 WAGYU BEEF

Gunma Prefecture – Japan

salsify, Ethiopian coffee, sansho pepper

(supplement £55)

FINE SEASONAL CHEESES

(additional course with supplement £35)

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 13th February.