

Taste of Summer

Weekday Lunch

MUSSEL

Shetland Islands – Scotland
cucumber, yuzu kosho, Douglas pine

TOMATO

Hubert Lacoste – France
sardine, Pantelleria capers, marjoram

LOBSTER

Isle of Mull – Scotland
tandoori spices, carrot, citrus, coriander
(supplement £29)

JOHN DORY

Newlyn – Cornwall
fregola, Taggiasca olive, saffron

PIGLET

Arras – France
cherry, black pudding, Barolo, Tropea onion

A5 WAGYU BEEF

Gunma Prefecture – Japan
aubergine, white miso, fermented pepper
(supplement £55)

FINE SEASONAL CHEESES

(additional course with supplement £35)

STRAWBERRY

Saint-Malo – France
sesame

CHOCOLATE

Mekong – Vietnam
Earl Grey tea

SIGNATURE BABA

Armagnac Darroze
smoked Madagascar vanilla Chantilly cream, apricot
(supplement £25)

£125

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