

# Taste of Winter

## CRAB

*Davrik – Cornwall*

*brown and spider crabs, pomelo, lampong pepper, “txangurro”*

## COCO BEAN

*Paimpol – France*

*squid, chorizo, “persillade”*

## CAVIAR

*Oscietra – Kaviari Paris*

*sea urchin, cauliflower, Piedmont hazelnut*

*(supplement £75)*

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## LOBSTER

*Phil Trebilcock – Cornwall*

*Tandoori spices, carrot, citrus, coriander*

## VENISON

*Rbug estate – Wales*

*“wellington”, quince, salsify, bergamot, “poivrade jus”*

## WAGYU BEEF

*Highland Wagyu – Scotland*

*potato, fermented pepper, “béarnaise sauce”*

*(supplement £38)*

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## MATURED FINE SEASONAL CHEESES

*(additional course with supplement £18)*

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## CHESTNUT

*Aubagne, Provence*

*granny smith apple, yuzu*

## CHOCOLATE

*Carupano from Chocolaterie de l’Opéra – France*

*coffee, Meyer lemon*

## SIGNATURE BABA

*Armagnac Darroze*

*pineapple, passion fruit, tabitian vanilla and coconut sugar chantilly*

*(supplement £18)*

*A three-course lunch menu at £65*