

Taste of Autumn

CRAB

Davrik – Cornwall

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

WESTCOMBE RICOTTA

Tom Calver – Somerset

Ardi Gasna, Voatsiperifery pepper, onion consommé

BEETROOT

England

Burrata, butternut squash, pomegranate, amaranth

CAVIAR

Oscietra – Kaviani Paris

cauliflower, cucumber, hazelnut

(supplement £68.25)

XXL SCALLOP

Kyle of Lochalsh – North West Scotland

Tandoori spices, carrot, citrus, coriander

HAKE

The Ajax – Cornwall

black pudding, Jerusalem artichoke, sorrel

DUCK

Creedy Carver – Devon

turnip, Heather honey, whiskey

WAGYU BEEF

Highland Wagyu – Scotland

potato, fermented pepper, “béarnaise sauce”

(supplement £38)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £17.50)

FIG

Solliès – Provence

Gin, dill

CHOCOLATE

Carupano from Chocolaterie de l'Opéra – France

coffee, Meyer lemon

SIGNATURE BABA

Armagnac Darroze

blackberry, lemon verbena

(supplement £17.50)

A Three-Course Lunch Menu at £65