

Taste of Winter

VENISON

Rbug Estate organic farm – North of Wales
pickled turnip, smoked crème crue, Piedmont hazelnut, sea herbs

BUTTERNUT SQUASH

Jules Nouritt – St. Rémy de Provence, France
wild mushroom, Westcombe ricotta, Douglas pine

LOBSTER

Phil Trebilcock – Cornwall
Tandoori spices, carrot, citrus, coriander
(supplement £22)

JOHN DORY

The Duchess – Cornwall
swede, razor clams, yuzu

GUINEA FOWL

Arnaud Tauzin – Les Landes
parsnip, green peppercorn, Medjool dates, Vin jaune d'Arbois

BEEF

Lake District Farmers – Cumbria
salsify, endive, “Périgueux sauce”
(supplement £29)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £28)

PEAR

Mouneyrac – France
honey, ginger

CHOCOLATE

Macaé – Brazil
Earl grey tea, bergamot

SIGNATURE BABA

Armagnac Darroze
raspberries, long and Sarawak pepper, Chantilly cream
(supplement £18)