

Taste of The Season

Weekday lunch

CRAB

Davrik – Cornwall

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

WESTCOMBE RICOTTA

Tom Calver – Somerset

Ardi Gasna, Voatsiperifery pepper, onion consommé

LOBSTER

Phil Trebilcock – Cornwall

Tandoori spices, carrot, citrus, coriander

(supplement £28)

BRILL

The Duchess – Cornwall

Violet artichoke, bronze fennel, kaffir lime, “bagna cauda”

LAMB

Rbug Estate organic farm – North of Wales

summer herbs, potato, baggis, capers

WAGYU BEEF PICANHA

Highland Wagyu – Scotland

aubergine, herbs and flowers, fermented pepper, “bordelaise sauce”

(supplement £38)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £18)

RASPBERRY

England

sorrel, almond, country bread

CHOCOLATE

Vibrato from Chocolaterie de l’Opéra – France

extra virgin olive oil, Kalamata olive

SIGNATURE BABA

Armagnac Darroze

strawberry, long pepper

(supplement £18)

£65