

Taste of Autumn

BUTTERNUT SQUASH

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

COCO BEAN

Paimpol – France
smoked eel, timut pepper, “clams consommé”

LOBSTER

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

HALIBUT

The Duchess – Cornwall
fresh hazelnut, piquillo pepper, “calamari pil pil”

GUINEA FOWL

Arnaud Tauzin – Les Landes
parsnip, girofle, Chasselas grape, Vin jaune d’Arbois

BEEF

Lake District Farmers – Cumbria
“corn on the cob”, cep, sage, fermented pepper
(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)