

Taste of Autumn

RADISH

Jules Nouritt – St. Rémy de Provence, France

Greek yoghurt, mint, fennel, sobacha

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

Violet artichoke, wild fennel, Kaffir lime, “bagna cauda”

PIGEON

Jean-Jaques Boga – Brittany, France

amaranth, turnip, Heather honey, whiskey

BEEF

Lake District Farmers – Cumbria

“corn on the cob”, cep, sage, fermented pepper

(supplement £29)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £22)

RHUBARB

Yorkshire – England

sobatcha

CHOCOLATE

Mekong – Vietnam

cumin, lemon

SIGNATURE BABA

Armagnac Darroze

raspberries, long and Sarawak pepper, Chantilly cream

(supplement £18)