

# Taste of Summer

## BLUEFIN TUNA

*Balearic Sea*

*almond, white peach, lime, dasbi vinegar*

## TOMATO

*Christine Ricaud – Provence*

*sardine, lemon thyme, gazpacho “gelée”*

## LOBSTER

*Phil Trebilcock – Cornwall*

*tandoori spices, carrot, citrus, coriander*

*(supplement £29)*

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## JOHN DORY

*Cornwall*

*Taggiasca olive, courgette, lemon verbena, “Toro jus”*

## PIGEON

*Jean-Jacques Boga – Brittany*

*pea, gooseberry, wasabi*

## BEEF

*Lake District Farmers – Cumbria*

*aubergine, white miso, fenugreek*

*(supplement £36)*

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## MATURED FINE SEASONAL CHEESES

*(additional course with supplement £34)*

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## CHERRY

*Monts de Venasque – Provence*

*almond, Espelette pepper*

## CHOCOLATE

*Araguani – Venezuela*

*black shallot*

## SIGNATURE BABA

*Armagnac Darroze*

*raspberry, long pepper, Sarawak pepper*

*(supplement £18)*

£125

*Weekday lunch is available on request only, excluding bank holidays.*