

# Taste of Autumn

## BLUEFIN TUNA

*“Labrax” Mevagissey – Cornwall*  
*potimarron, Piedmont hazelnut, mushroom “ponzu”*

## COCO BEAN

*Paimpol – France*  
*cockle, smoked eel, timut pepper, radishes*

## LOBSTER

*Isle of Mull – Scotland*  
*tandoori spices, carrot, citrus, coriander*  
*(supplement £29)*

## JOHN DORY

*Cornwall*  
*celeriac, kaffir lime, “bagna cauda”*

## GUINEA FOWL

*Arnaud Taurzin – Les Landes*  
*topinambur, Geisha coffee, sancho pepper*

## A5 WAGYU BEEF

*Gunma Prefecture – Japan*  
*corn, garlic caper, wild mushroom*  
*(supplement £55)*

## MATURED FINE SEASONAL CHEESES

*(additional course with supplement £34)*

## FIG

*Solliers – France*  
*long pepper, vanilla, orange*

## CHOCOLATE

*Tannea – Madagascar*  
*saffron, cocoa bean*

## SIGNATURE BABA

*Armagnac Darroze*  
*Tulameen raspberry, verbena berry chantilly*  
*(supplement £22)*

£125

*Weekday lunch is not available throughout the month of December.*