

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)

SEA BUCKTHORN

East Coast – Scotland
rice pudding, boney, 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 and Valentine’s Day.