

Taste of Summer

YELLOWFIN TUNA

“Labrax” Mewagissey – Cornwall
cobnut, girolles, Piel de Sapo melon

TOMATO

Hubert Lacoste – Gers
mackerel, Thai basil, “gazpacho consommé”, Zallotti blossom

LOBSTER

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

RED MULLET

Cornwall
black barley, Flanders wheat, Taggiasca olive, ginger, “Toro jus”

PIGEON

Jean-Jacques Boga – Brittany
aubergine, cumin, sansho pepper, Amalfi lemon

A5 WAGYU BEEF

Gunma Prefecture – Japan
celtuce, Ratte potato, wild garlic “capers”
(supplement £55)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £34)

APRICOT

Provence – France
miso, vanilla, fresh almond

CHOCOLATE

Tannea – Madagascar
ginger, cocoa mucilage

SIGNATURE BABA

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

£125

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