

Taste of Summer

Weekday Lunch

MACKEREL

Eyemouth – Scotland

Piel de Sapo melon, broad bean, “ajo blanco”

CRAB

Davrik – Cornwall

pink grapefruit, turnip, sheep’s curd, gyokuro

LOBSTER

Isle of Mull – Scotland

tandoori spices, carrot, citrus, coriander

(supplement £29)

RED MULLET

Newlyn – Cornwall

fregola, Taggiasca olive, marjoram, saffron

PIGLET

Arras – France

cherry, black pudding, Barolo, Tropea onion

A5 WAGYU BEEF

Gunma Prefecture – Japan

celtuce, sbiso, sardines, fermented pepper

(supplement £55)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £34)

STRAWBERRY

Saint-Malo – France

sesame

CHOCOLATE

Araguani – Venezuela

cardamom, almond, cocoa bean

SIGNATURE BABA

Armagnac Darroze

lemon thyme Chantilly, pink lady “tatin”, Granny Smith apple

(supplement £22)

£125

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