

Taste of Autumn

Weekday Lunch

CRAB

Davrik – Cornwall

“txangurro”, brown and spider crabs, pink grapefruit, long pepper, rose

BEETROOT

Eastfield Farm – West Sussex

white kombu, pike and trout roe, smoked crème fraîche

LOBSTER

Isle of Mull – Scotland

tandoori spices, carrot, citrus, coriander

(supplement £29)

RED MULLET

Newlyn – Cornwall

fregola, Taggiasca olive, saffron

PIGLET

Arras – France

plums, black pudding, Barolo, Tropea onion

A5 WAGYU BEEF

Gunma Prefecture – Japan

aubergine, white miso, fermented pepper

(supplement £55)

FINE SEASONAL CHEESES

(additional course with supplement £35)

FIG

Sollies – France

fig leaf, Espelette pepper

CHOCOLATE

Mekong – Vietnam

Earl Grey tea

SIGNATURE BABA

Armagnac Darroze

raspberry, bay leaf

(supplement £25)

£125

Weekday Lunch is available on request only, excluding the month of December.