

Taste of Winter

Weekday Lunch

RED MULLET

Brixham - Devon

Piedmont hazelnut, rhubarb, white miso

ONION

Cévennes – France

lomo ibérico, sordough, fumaison, lemon thyme

LOBSTER

Isle of Mull – Scotland

tandoori spices, carrot, citrus, coriander

(supplement £29)

JOHN DORY

Cornwall

celeriac, kaffir lime, “bagna cauda”

GUINEA FOWL

Arnaud Tawzin – Les Landes

topinambur, Kenyan coffee, sancho pepper

A5 WAGYU BEEF

Gunma Prefecture – Japan

tardivo, quince, fermented pepper

(supplement £55)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £34)

RHUBARB

Janet Oldroyd – Yorkshire

pink pepper, Tabitian vanilla, Champagne

CHOCOLATE

Chocolaterie de L'Opéra – Tannea

topinambur

SIGNATURE BABA

Armagnac Darroze

nigella chantilly, bergamot, ruby grapefruit, Buddha's band

(supplement £22)

£125

Weekday Lunch is available on request only, excluding Valentine's Day and bank holidays.