

# Taste of Summer

## RED MULLET

*Brixham – Devon*

*cherry, green almond, elderflower*

## PEA

*Mondragone – Italy*

*lemon balm, snail, ricotta, black garlic*

## LOBSTER

*Isle of Mull – Scotland*

*tandoori spices, carrot, citrus, coriander*

*(supplement £29)*

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## COD

*“Our Lass” – Scotland*

*courgette “trombetta”, lemon verbena, smoked eel, crème crue*

## LAMB

*Rbug Estate organic farm – North of Wales*

*violet artichoke, wasabi, “salsa verde”*

## A5 WAGYU BEEF

*Gunma Prefecture – Japan*

*celtuce, Ratte potato, wild garlic “capers”*

*(supplement £55)*

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## MATURED FINE SEASONAL CHEESES

*(additional course with supplement £34)*

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## STRAWBERRY

*Gariguette – France*

*sesame*

## CHOCOLATE

*Tannea – Madagascar*

*ginger, cocoa mucilage*

## SIGNATURE BABA

*Armagnac Darroze*

*peach, fennel chantilly*

*(supplement £22)*

£125

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