

# Taste of Autumn

## BLUEFIN TUNA

*“Labrax” Mevagissey – Cornwall*  
*potimarron, cep, Piedmont hazelnut, mushroom “ponzu”*

## COCO BEAN

*Paimpol – France*  
*cockle, Cévennes onion, timut pepper, radishes*

## LOBSTER

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

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## 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*  
*corn, seaweed, wild mushroom*  
*(supplement £55)*

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## MATURED FINE SEASONAL CHEESES

*(additional course with supplement £34)*

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## FIG

*Solliers – France*  
*long pepper, vanilla, orange*

## CHOCOLATE

*Tannea – Madagascar*  
*ginger, cocoa mucilage*

## SIGNATURE BABA

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

£125

*Weekday lunch is not available throughout the month of December.*