

Taste of Spring

Weekday Lunch

RED MULLET

Brixham – Devon

Piedmont hazelnut, rhubarb, white miso

CRAB

Davrik – Cornwall

pink grapefruit, turnip, sheep's curd, gyokuro

LOBSTER

Isle of Mull – Scotland

tandoori spices, carrot, citrus, coriander

(supplement £29)

BRILL

The Duchess – Cornwall

green asparagus, monk's beard, razor clams, green curry

PIGEON

Jean-Jaques Boga – Brittany

pea, fresh wasabi, black garlic, kiwi

A5 WAGYU BEEF

Gunma Prefecture – Japan

celtuce, shiso, fermented pepper

(supplement £55)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £34)

RHUBARB

Janet Oldroyd – Yorkshire

pink pepper, Tabitian vanilla, Champagne

CHOCOLATE

Araguani – Venezuela

cardamom, almond, cocoa bean

SIGNATURE BABA

Armagnac Darroze

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

(supplement £22)

£125

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