

Taste of Autumn

BLUEFIN TUNA

Balearic Sea

fresh hazelnut, Piel de Sapo melon, lime, dasbi vinegar

TORBAY PRAWN

Peter John II – Devon

pomegranate, sea purslane, lime

LOBSTER

Phil Trebilcock – Cornwall

tandoori spices, carrot, citrus, coriander

(supplement £29)

TURBOT

The Duchess – Cornwall

smoked eel, delicia pumpkin, Ethiopian coffee

GROUSE

Burnside Farm – Scotland

Solliès fig, kalibos cabbage, poivrade jus

BEEF

Lake District Farmers – Cumbria

aubergine, white miso, fenugreek

(supplement £36)

MATURED FINE SEASONAL CHEESES

(additional course with supplement £34)

FIG

Provence – France

goat's cheese, marigold

CHOCOLATE

Carupano – Venezuela

bay, blackberry

SIGNATURE BABA

Armagnac Darroze

fennel, peach

(supplement £18)

£125

Weekday lunch is available on request only, excluding bank holidays and throughout the month of December.