

# Taste of Spring

## Weekday Lunch

### CRAB

*Davrik – Cornwall*

*“txangurro”, brown and spider crabs, pink grapefruit, long pepper, rose*

### TOPINAMBUR

*Benoit Quiviger – Brittany*

*guanciale, cedrat, Ethiopian coffee*

### LOBSTER

*Isle of Mull – Scotland*

*tandoori spices, carrot, citrus, coriander*

*(supplement £29)*

### TURBOT

*Newlyn – Cornwall*

*calçot, pike roe, Carlingford oyster*

### LAMB

*Launceston – Cornwall*

*violet artichoke, Pantelleria capers, fermented sballot, wild garlic*

### A5 WAGYU BEEF

*Gunma Prefecture – Japan*

*green asparagus, Dorset wasabi, barley miso*

*(supplement £55)*

### FINE SEASONAL CHEESES

*(additional course with supplement £35)*

### RHUBARB

*Robert Tomlinson – Yorkshire*

*wild rice*

### CHOCOLATE

*Mekong – Vietnam*

*black sesame, miso, cardamom*

### SIGNATURE BABA

*Armagnac Darroze*

*blood orange, Meyer lemon, galangal*

*(supplement £25)*

£125

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