

À La Carte

A CELEBRATION OF SPRING

CORNISH SQUID | *pea, lomo ibérico, lemon balm* 28

LES LANDES WHITE ASPARAGUS | *whelks, finger lime, white kombu, pike roe, tapioca* 32

KYLE OF LOCHALSH SCALLOP | *tandoori spices, carrot, citrus, coriander* 38

ACQUERELLO RICE | *cime di rapa, Piedmont hazelnut, barbecued lemon, Ardi gasna* 28

"DAURIKUS" CAVIAR | *red sea bream, celtuce, burnt cream, timut pepper* 94

NEWLYN JOHN DORY | *turnip, kaffir lime, "bagna càuda"* 48

LAUNCESTON LAMB | *violet artichoke, Pantelleria capers, fermented shallot, wild garlic* 64

LAKE DISTRICT BEEF | *green and yellow beans, Dorset wasabi, barley miso* 74

BEETROOT WELLINGTON | *savoury, stichelton, Barolo* 38

"FEUILLETTE" | *green asparagus, veal sweetbread, blue lobster, morel (for two guests)* 120

FINE SEASONAL CHEESES 35

LOT-ET-GARONNE STRAWBERRY | *sesame* 26

PERUVIAN CHOCOLATE | *chai, crème fraîche* 26

SIGNATURE BABA | *blood orange, Meyer lemon, galangal* 36