

# À La Carte

A CELEBRATION OF SUMMER

TERS TOMATO | *Pantelleria capers, lemon verbena, pimiento del piquillo* 28

DEVON MACKEREL | *Piel de Sapo melon, girolle, "ajo blanco"* 32

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

ACQUERELLO RICE | *spring herbs, elderflower, hazelnuts, black garlic, Taleggio* 28

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

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NEWLYN JOHN DORY | *trumpet courgette, razor clams, sea herbs, "gremolata"* 48

BRITTANY PIGEON | *beetroot, Rainier cherry, mole poblano* 64

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

BEETROOT WELLINGTON | *savoury, stichelton, Barolo* 38

LES LANDES CHICKEN | *morel, red lettuce, vin jaune d'Arbois (for two guests)* 95

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FINE SEASONAL CHEESES 35

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LOT-ET-GARONNE STRAWBERRY | *buffalo mozzarella, hibiscus* 26

PERUVIAN CHOCOLATE | *chai, crème fraîche* 26

SIGNATURE BABA | *Armagnac Darroze, cherry, sweet woodruff* 36

The "À La Carte" menu is available from Tuesday to Saturday for lunch only, excluding bank holidays.

All prices are inclusive of VAT at the prevailing rate. A discretionary service charge of 15% will be added to your bill.

Please notify us in advance of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply