

À La Carte

A CELEBRATION OF SUMMER

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

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

KYLE OF LOCHALSH SCALLOP | *tandoori spices, carrot, citrus, coriander* 42

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

"DAURIKUS" CAVIAR | *bluefin tuna, corn, "mushroom ponzu"* 94

NEWLYN TURBOT | *trumpet courgette, razor clams, sea herbs, "gremolata"* 52

BRITTANY PIGEON | *beetroot, blackberry, mole poblano* 64

LAKE DISTRICT BEEF | *Romano pepper, wild garlic capers, pimienta del piquillo* 74

BEETROOT WELLINGTON | *savoury, stichelton, Barolo* 42

LES LANDES CHICKEN | *morel, red lettuce, vin jaune d'Arbois (for two guests)* 120

FINE SEASONAL CHEESES 35

PROVENCE APRICOT | *summer flowers, buttermilk* 26

VENEZUELAN CHOCOLATE | *bōjicha, malt* 28

SIGNATURE BABA | *Armagnac Darroze, peach, blackcurrant leaf* 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