

# Taste of Spring

## Weekday Lunch

### LANGOUSTINE

*Isle of Lismore – Scotland*  
*white asparagus, webbs, finger lime*

### TOPINAMBUR

*Benoit Quiviger – Brittany*  
*guanciale, cedrat, Ethiopian coffee*

### LOBSTER

*Isle of Mull – Scotland*  
*tandoori spices, carrot, citrus, coriander*  
*(supplement £29)*

### TURBOT

*Newlyn – Cornwall*  
*cime di rapa, pike roe, squid, lemon balm*

### 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)*

### STRAWBERRY

*Lot-et-Garonne – France*  
*buffalo mozzarella, hibiscus*

### CHOCOLATE

*Nicolas Berger – Pérou*  
*crème fraîche, cocoa bean, chai*

### SIGNATURE BABA

*Armagnac Darroze*  
*blood orange, Meyer lemon, galangal*  
*(supplement £25)*

£125

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