

KITCHEN & BAR

SET LUNCH AUTUMN 22

Paul Cezanne Still Life with Apples 1893-4 (detail)
The J. Paul Getty Museum, Los Angeles, 96.PA8

SAMPLE SEASONAL LUNCH

STARTER

Ash-baked leek, romesco, very
sour cream, parmesan, pine nuts

Salt-baked celeriac remoulade, grape
must, cashew emulsion, peas, crispy
onions

MAIN

Brixham hake, spring leek fondue,
samphire, dulce seaweed, parsley
and watercress sauce

Salt-baked celeriac remoulade, grape
must, cashew emulsion, peas, crispy
onions

DESSERT

Baked Baron Bigod, brioche, golden
raisin & apricot

INSPIRED BY YAYOI KUSAMA

STARTER

Trout tataki, ponzu & ginger
dressing

MAIN

Teriyaki roasted aubergine,
shimeji mushrooms, oshitashi

DESSERT

Miso chocolate mousse,
yuzu puree

INSPIRED BY PAUL CEZANNE

STARTER

Pissaladière, thyme,
anchovy, tapenade

MAIN

Duck 'Cassoulet', Toulouse
sausage, brioche crumbs

DESSERT

Tarte Tropeziennne