

# THE CHEF'S TABLE



## EIGHT COURSES



Burrata, black olive, milk bread, macadamia nut

Roast Orkney scallop, chestnut, bacon, celeriac

Halibut, borlotti beans, fennel, tomato

Middle white pork, carrot, pine nut

Herdwick lamb rack, salt baked Melfort Farm beetroot

Cheese selection

Gâteau Opéra, peanut butter

Fig leaf ice cream, poached apple, olive oil and coconut sponge