

THE SALON



3 - COURSE MENU

STARTER

Cured salmon, juniper, cucumber, rose yogurt

Marinated quail breast, Trombetta courgettes, sorrel, girolles

MAIN

Goosnargh duck, sweetcorn, runner beans, blackcurrant

Herdwick lamb, confit belly, beetroot, parsley pesto

Galloway beef fillet, Tropea onion, wild mushroom

(£12 supplement)

DESSERT

Coffee, mascarpone, Bourbon

Gariguetta strawberries, toasted almond, yogurt, rose

THE SALON



4 - COURSE MENU

STARTER

Cured salmon, juniper, cucumber, rose yogurt

Marinated quail breast, Trombetta courgettes, sorrel, girolle

INTERMEDIATE

Scallops, cannelloni, cod roe emulsion, kale

Cod, lovage salsa, preserved lemon, matelote

MAIN

Goosnargh duck, sweetcorn, runner beans, blackcurrant

Herdwick lamb, confit belly, beetroot, parsley pesto

Galloway beef fillet, Tropea onion, wild mushroom

(£12 supplement)

DESSERT

Coffee, mascarpone, Bourbon

Gariguette strawberries, toasted almond, yogurt, rose

THE SALON



EIGHT COURSES



Treacle cured salmon, satay, lime, fennel



Pork terrine, chicken liver mousse, black garlic, bacon jelly



Agnolotti, artichoke, pickled Trompette, burrata



Miso hake, broccoli, salt baked turnip, bergamot



Middle White pork, beetroot, parsley pesto, enoki



Galloway beef fillet, cep, onion, celeriac



Lemon, meringue, iced tea



Coffee, Marsala, mascarpone