

THE SALON



3 - COURSE MENU

STARTER

Cured salmon, juniper, cucumber, rose yogurt
Marinated quail breast, crispy broccoli, romesco, mint

MAIN

Goosnargh duck, quince, watercress, brioche, foie gras
Herdwick lamb, confit belly, beetroot, sage pesto
Galloway beef fillet, glazed shallot, wild mushroom
(£12 supplement)

DESSERT

Coffee, mascarpone, Bourbon
Maple custard, cox apple caramel, cashew praline

THE SALON



4 - COURSE MENU

STARTER

Cured salmon, juniper, cucumber, rose yogurt
Marinated quail breast, crispy broccoli, romesco, mint

INTERMEDIATE

Scallops, bisque, cod roe emulsion, bonito
Cod, lovage salsa, preserved lemon, matelote

MAIN

Goosnargh duck, quince, watercress, brioche, foie gras
Herdwick lamb, confit belly, beetroot, parsley pesto
Galloway beef fillet, Tropea onion, wild mushroom
(£12 supplement)

DESSERT

Coffee, mascarpone, Bourbon
Maple custard, cox apple caramel, cashew praline

THE SALON



EIGHT COURSES



Treacle cured salmon, satay, lime, fennel

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Slow cooked egg, Winchester, wild garlic

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Scallops, bisque, smoked cod roe emulsion, bonito

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Roast cornish cod, lovage, fennel, preserved lemon

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Marinated quail, beetroot, sage pesto, enoki

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Galloway beef fillet, cep, onion, celeriac

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Blood orange, meadowsweet, yoghurt

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Coffee, Marsala, mascarpone