

# THE SALON

## 3 - COURSE MENU

### STARTER

Burrata, black olive, milk bread, macadamia nut

Roast quail, glazed heritage carrot, pine nut, chicken  
fat mayonnaise

Roast Orkney scallop, corn bread, sea lettuce,  
shellfish reduction  
*(£6 Supplement)*

### MAIN

Scottish halibut, grilled onion emulsion, garlic &  
anchovy cream

Herdwick lamb bestend, homemade ricotta, courgette,  
rose harissa

Dry-aged Galloway beef fillet, roasted cauliflower,  
runner beans, truffle  
*(£8 Supplement)*

### DESSERT

Koko Kanu rum baba, mango, pineapple,  
toasted coconut

Islands 55% chocolate mousse, malt sabayon,  
coffee sponge, marsala

# THE SALON

## 4 - COURSE MENU

### STARTER

Burrata, black olive, milk bread, macadamia nut

Roast quail, glazed heritage carrot, pine nut, chicken  
fat mayonnaise

### INTERMEDIATE

Roast Orkney scallop, corn bread, sea lettuce,  
shellfish reduction

Scottish Halibut, grilled onion emulsion, garlic &  
anchovy cream

### MAIN

Dry-aged Galloway beef fillet, roasted cauliflower,  
runner beans, truffle  
*(£8 Supplement)*

Herdwick lamb bestend, homemade ricotta, courgette,  
rose harissa

### DESSERT

Koko Kanu rum baba, mango, pineapple,  
toasted coconut

Islands 55% chocolate mousse, malt sabayon,  
coffee sponge, marsala

# THE SALON

## EIGHT COURSES

Burrata, black olive, milk bread, macadamia nut

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Honeymoon melon, Cobble Lane cured coppa, tomato,  
basil

Roast Orkney scallop, cornbread, sea lettuce  
shellfish reduction

Scottish Halibut, grilled onion emulsion,  
garlic & anchovy cream

Confit double smoked pork belly, peach, grape must,  
black garlic

Herdwick lamb bestend, homemade ricotta,  
roasted courgette, pickled rose

Fig leaf, sable, Granny Smith apple

Elderflower and vanilla mousse, raspberries,  
gin, meringue