

# THE SALON



## LUNCH 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

### DESSERT

Coffee, mascarpone, Bourbon

Gariguette strawberries, toasted almond, yogurt, rose



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## STARTER

Cured salmon, juniper, cucumber, rose yogurt

Marinated quail breast, Trombetta courgettes, sorrel, girolles

Scallops, cannelloni, cod roe emulsion, kale

## MAIN

Cod, lovage salsa, preserved lemon, matelote

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

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THE SALON



EIGHT COURSES



Marinated Tuna, saffron, tomato consomme, bonito



Veal tartare, black garlic, chicken liver parfait, pea



Potato gnocchi, Trombetta courgette, girolles, sorrel



Cornish monkfish, sweetcorn, bacon, shellfish chowder



Dry aged Holstein beef, Tropea onion, confit onion broth



Mango, meadowsweet, yoghurt



Earl Grey tea cream, lemon, honey, whiskey

