

# THE SALON



## 3 - COURSE MENU

### STARTER

Burrata, black olive, milk bread, macadamia nut

Soused mackerel, Melfort farm apple, pickles

Roast Orkney scallop, chestnut, bacon, celeriac  
*(£6 Supplement)*

### MAIN

Scottish halibut, Dorset crab, artichoke

Herdwick lamb, salt baked Melfort Farm beetroot

Rhug Estate chicken, carrot, pine nut, truffle bread sauce

### DESSERT

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

Warm chocolate pave, poached pear, lime mascarpone

# THE SALON



## 4 - COURSE MENU

### STARTER

Burrata, black olive, milk bread, macadamia nut  
Soused mackerel, Melfort farm apple, pickles

### INTERMEDIATE

Roast Orkney scallop, chestnut, bacon, celeriac  
Scottish halibut, Dorset crab, artichoke

### MAIN

Dry aged beef sirloin, bordelaise sauce, beef fat potatoes  
*(£8 Supplement)*  
Herdwick lamb, salt baked Melfort Farm beetroot  
Rhug Estate chicken, carrot, pine nut, truffle bread sauce

### DESSERT

Fig leaf ice cream, poached apple, olive oil  
and coconut sponge  
Warm chocolate pave, poached pear, lime mascarpone

# THE SALON



## EIGHT COURSES



Burrata, black olive, milk bread, macadamia nut

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Soused mackerel, Melfort farm apple, pickles

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Roast Orkney scallop, chestnut, bacon, celeriac

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Middle white pork, carrot, pine nut, apple

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Lake District sirloin, bordelaise, beef fat potatoes

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Cheese selection

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Gâteau Opéra, peanut butter

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