

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, glazed celeriac, chimichurri

Dry-aged Galloway beef fillet, roast cauliflower puree, beetroot aioli (*£8 Supplement*)

DESSERT

Bourbon and rum baba, pear, white chocolate and lime ganache, spiced flapjack

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, roast cauliflower puree, beetroot aioli (*£8 Supplement*)

Herdwick lamb bestend, homemade ricotta, glazed celeriac, chimichurri

DESSERT

Bourbon and rum baba, pear, white chocolate and lime ganache, spiced flapjack

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

THE SALON

EIGHT COURSES

Burrata, black olive, milk bread, macadamia nut

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Dill cured Loch Duart salmon, caviar cream, bonito & lime

Roast Orkney scallop, cornbread, sea lettuce
shellfish reduction

Scottish Halibut, grilled onion emulsion,
garlic & anchovy cream

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

Herdwick lamb bestend, homemade ricotta,
glazed celeriac, chimichurri

Fig leaf, sable, Granny Smith apple

61% Chocolate crèmeux, 33% Tanariva chocolate nougat,
salted caramel mousse, peanut