

# THE SALON



## 3 - COURSE 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

Galloway beef fillet, Tropea onion, 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, Trombetta courgettes, sorrel, girolle

### INTERMEDIATE

Scallops, cannelloni, cod roe emulsion, kale

Cod, lovage salsa, preserved lemon, matelote

### MAIN

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

Maple custard, cox apple caramel, cashew praline

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## EIGHT COURSES



Treacle cured salmon, satay, lime, fennel



Veal Tartare, chicken liver parfait, black garlic, bacon



Agnolotti, artichoke, pickled Trompette, burrata



Miso hake, beetroot, creme friache



Marinated quail, beetroot, sage pesto, enoki



Galloway beef fillet, cep, onion, celeriac



Cassis, meadow sweet, yoghurt



Coffee, Marsala, mascarpone