

# THE CHEF'S TABLE



## FIVE COURSES



Burrata, black olive, milk bread, macadamia nut

Roast Orkney scallop, asparagus mousse, bonito, smoked  
cods roe

Cornish turbot, grilled onion emulsion, anchovy cream

Herdwick lamb, homemade ricotta, courgette, pickled rose

Elderflower and vanilla mousse, Gariguettes strawberries,  
gin, meringue