

THE SALON

3 - COURSE MENU

STARTER

Burrata, black olive, milk bread, macadamia nut

Glazed quail, walnut, celery, blue cheese custard

Roast Orkney scallop, asparagus mousse, smoked bonito and lime dressing

(£6 Supplement)

MAIN

Scottish halibut, grilled onion emulsion,
garlic & anchovy cream

Herdwick lamb bestend, homemade ricotta, courgette,
rose harissa

Goosnargh duck, English pea, hazelnut granola, hen of the
wood mushroom

DESSERT

Koko Kanu rum baba, mango, pineapple,
toasted coconut

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

THE SALON

4 - COURSE MENU

STARTER

Burrata, black olive, milk bread, macadamia nut

Glazed quail, walnut, celery, blue cheese custard

INTERMEDIATE

Roast Orkney scallop, asparagus mousse, bonito
and lime dressing

Scottish Halibut, grilled onion emulsion,
garlic & anchovy cream

MAIN

Dry aged beef fillet, bordelaise sauce, beef fat potatoes
(£8 Supplement)

Herdwick lamb bestend, homemade ricotta, courgette,
rose harissa

Goosnargh duck, English pea, hazelnut granola, hen of the
wood mushroom

DESSERT

Koko Kanu rum baba, mango, pineapple,
toasted coconut

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

THE SALON

EIGHT COURSES

Burrata, black olive, milk bread, macadamia nut

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Roast Orkney scallop, asparagus mousse, smoked bonito
and lime dressing

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Heritage carrot, chicken boudin, pinenut, chicken fat
mayonnaise

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

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Goosnargh duck, English pea, hazelnut granola, hen of
the wood mushroom

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Cheese selection

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Milk, fennel pollen, gooseberry

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Elderflower and vanilla mousse, Gariguette strawberries,
gin, meringue