

THE SALON

STARTER

Cured salmon, juniper, cucumber, rose yogurt

Marinated quail breast, Mr Little's Yetholm Gypsy, wild garlic

INTERMEDIATE

Smoked pork cheek, piccalilli, spring cabbage

Cod, lovage salsa, preserved lemon, matelote

MAIN

Goosnargh duck, damson, hazelnut, horseradish

Herdwick lamb, confit belly, beetroot, kale flowers

Galloway beef fillet, onion, wild mushroom, cep

(£12 supplement)

DESSERT

Coffee, mascarpone, Bourbon

Gariguette strawberries, toasted almond, yogurt, rose

THE SALON



EIGHT COURSES



Mackerel, smoked eel, dill



Octopus, chilli, lime, English wasabi



Slow cooked egg, caramelised celeriac broth, truffle



Quail, smoked almond, parsnip, chestnut



72 hour beef short rib, Maldon oyster, aioli



Goosnargh duck, damson, hazelnut, fennel



'Margarita'

Tequila, lime, cream



Coffee, mascarpone, Bourbon

