

# THE SALON



## LUNCH

### STARTER

Cured salmon, juniper, cucumber, rose yogurt

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

### MAIN

Goosnargh duck, apricot, pistachio, wild nettle

Herdwick lamb, confit belly, beetroot, parsley pesto

### DESSERT

Coffee, mascarpone, Bourbon

Buttermilk parfait, lavender glazed peach,

grapefruit doughnuts

# THE SALON

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## STARTER

Cured salmon, juniper, cucumber, rose yogurt  
Marinated quail breast, Mr Little's Yetholm Gypsy, wild garlic  
Scallops, Norfolk asparagus, cannelloni, cod roe emulsion

## MAIN

Cod, lovage salsa, preserved lemon, matelote  
Goosnargh duck, apricot, pistachio, wild nettle  
Herdwick lamb, confit belly, beetroot, parsley pesto  
Galloway beef fillet, tropea onion, wild mushroom  
*(£12 supplement)*

## DESSERT

Coffee, mascarpone, Bourbon  
Gariguetta strawberries, toasted almond, yogurt, rose

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# THE SALON



## EIGHT COURSES



Norfolk asparagus, cannelloni, cod roe emulsion



Octopus, chilli, lime, English wasabi



Slow cooked egg, wild garlic  
Mr Little's Yetholm Gypsy potato



Skate roasted on the bone, chicken butter, sea vegetables



Smoked pork cheek, piccalilli, pea, bacon broth



Dry aged Holstein beef, Tropea onion, confit onion broth



Mango, meadowsweet, yoghurt



Earl Grey tea cream, lemon, honey, whiskey

