

THE SALON

STARTER

Cured trout, juniper, cucumber, rose yogurt

Marinated quail breast, celeriac, cep, truffle

INTERMEDIATE

Roast scallop, 72 hour short rib, beef dripping, apple,
sourdough croutons

Sea bass, Dorset snails, razor clams, pumpkin

MAIN

Goosnargh duck, damson, hazelnut, horseradish

Herdwick lamb, confit belly, beetroot, girolles

Galloway beef fillet, onion, wild mushroom, kale

(£12 supplement)

DESSERT

Dark chocolate, milk chocolate nougat, sesame

Pear, smoked pecan, maple syrup

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

