

# STARTERS

## **Scallops from the Isle of Skye**

young vegetables, herb farfalle, shellfish vinaigrette

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## **Spring**

Jersey royals, asparagus, smoked Lincolnshire poacher

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## **Ravioli**

lobster, langoustine, salmon, lemon, sauce Américaine

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## **Roast veal sweetbread**

toasted grains, macadamia, jus noisette

## MAIN COURSES

### **Dover sole “Grenobloise”**

brassicas, lemon, tartare sabayon

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### **100- day aged Cumbrian Blue Grey**

morels, leek, black garlic, sauce Diane

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### **Cornish turbot**

white asparagus, garlic cream, Vin Jaune

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### **Herdwick hogget**

young peas, mint, wild garlic