

STARTERS

Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

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Autumnal salad

beetroot, blackberries, guanciale, hazelnut

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Scallops from the Isle of Skye

fig, verjus, red curry

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Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

Cornish turbot

celtuce, celery, walnut, vadouvan

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100- day aged Cumbrian Blue Grey

artichokes, sunflower, tamarind

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Dover Sole

girolles, black truffle, Vin Jaune

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Herdwick hogget

gem lettuce, tabbouleh, Baba ghanoush

£180