

STARTERS

Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

~

Spring

Jersey royals, asparagus, smoked Montgomery

~

Scallops from the Isle of Skye

tomato, cherry, Tahitian vanilla

~

Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

Cornish turbot

white asparagus, garlic cream, Vin Jaune

~

100- day aged Cumbrian Blue Grey

morels, leek, black garlic, sauce Diane

~

John Dory

red pepper, courgettes, lemon

~

Herdwick hogget

romesco, black olive, marjoram

£180