

STARTERS

Scallops from the Isle of Skye

young vegetables, herb farfalle, shellfish vinaigrette

~

Spring

Jersey royals, asparagus, smoked Lincolnshire poacher

~

Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

~

Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

John Dory

romesco, courgette, black olive, basil

~

100- day aged Cumbrian Blue Grey

morels, leek, black garlic, sauce Diane

~

Cornish turbot

white asparagus, garlic cream, Vin Jaune

~

Herdwick hogget

young peas, mint, wild garlic

£180