

STARTERS

Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

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Spring

Jersey royals, asparagus, smoked Montgomery

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Scallops from the Isle of Skye

young peas, Iberico, sherry

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Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

Cornish turbot

white asparagus, garlic cream, Vin Jaune

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100- day aged Cumbrian Blue Grey

morels, leek, black garlic, sauce Diane

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Dover sole “Grenobloise”

brassicas, lemon, tartare sabayon

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Herdwick hogget

young peas, mint, wild garlic

£180