

STARTERS

Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

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Summer salad

guanciale, peaches, fine beans, hazelnut

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Scallops from the Isle of Skye

tomato, cherry, Tahitian vanilla

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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

morels, leek, black garlic, sauce Diane

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John Dory

red pepper, courgettes, lemon

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Herdwick hogget

romesco, black olive, marjoram

£180