

STARTERS

Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

~

Summer salad

guanciale, peaches, fine beans, hazelnut

~

Scallops from the Isle of Skye

tomato, cherry, Tahitian vanilla

~

Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

Cornish turbot

celtuce, celery, walnut, vadouvan

~

100- day aged Cumbrian Blue Grey

artichokes, sunflower, tamarind

~

John Dory

red pepper, courgettes, lemon

~

Herdwick hogget

gem lettuce, tabbouleh, Baba ghanoush

£180