

STARTERS

Ravioli

lobster, langoustine, salmon, lemon, sauce Américaine

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Summer salad

guanciale, cherries, fine beans, hazelnut

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Scallops from the Isle of Skye

young vegetables, herb farfalle, shellfish vinaigrette

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Roast veal sweetbread

toasted grains, macadamia, jus noisette

MAIN COURSES

Cornish turbot

celtuce, walnut, grapes, vadouvan

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100- day aged Cumbrian Blue Grey

morels, leek, black garlic, sauce Diane

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John Dory

romesco, courgette, black olive, basil

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Herdwick hogget

young peas, mint, wild garlic

£180