

the dining room

À la carte

"yesterday's bread"

The kitchen experience

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Orkney scallop, confit kumquat
puree, red verjus and scallop
consommé

Or

Scottish girolles, braised onion, wild
garlic, duck egg, fermented
mushroom sauce

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Cornish lobster "tales", champagne
bisque, fried paprika rice, truffle
lobster roll

Or

Herdwick lamb, roasted red pepper,
aubergine puree, lamb pudding,
nasturtium salsa

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Preserved Elderflower, strawberries,
white chocolate, crispy milk foam

Or

Aged plum ice cream, plum wine
custard, garden honey, apple
blossom

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conclusions