

Taste Cumbria

Duck Fritter – Liver Parfait
Apple Vinegar and Mustard Emulsion

Lake

Arctic Char – Oyster Cream – Dill – Cucumber
Manzanilla Pasada Pastrana, NV Hidalgo, Spain £5.00

Woodland

Seared Venison – Sour Fennel and Cabbage – Capers – Pine Nuts – Smoked Emulsion
Cristom, Willamette Valley, Oregon, USA £12.00

Coast

Hand Dived Scallop – Apple – Celery – Walnut – Sea Purslane
Pinot Gris, Domaine Andre Thomas, Alsace, France £6.50

Fells

Herdwick Hogget Loin and Kidney – Turnip – Peas and Onion – Belly Bacon – Anchovy
Domaine du Grapillon D'Or, Gigondas, France £7.50

Farm

*Artisan Cheese Plate
(optional £10.00 supplement)*

Hedgerow

Meadowsweet – Raspberry – Yoghurt Crumble

Chocolate

Dark Chocolate – Hazelnut – Caramel
Telmo Rodriguez, 'MR Mountain Wine', Malaga, Spain £6.50

£65.00

Wines £35.00

Hot Drinks and Petit Fours £4.95

We will be pleased to amend this menu for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

*All prices are inclusive of VAT. Service is not included. All gratuities are shared amongst our team.
For groups of six or more a discretionary
10% service charge is applied.*