

Taste Cumbria **Vegetarian**

Snacks

Cauliflower Cheese Fritter – Roast Aubergine
Apple Vinegar and Mustard Emulsion

Scorched Cucumber

Pickled Sea Lettuce – Dill – Buttermilk – Oyster Leaf
Herederos De Argueso Las Medallas, Manzanilla, Spain £5.00

Hen of the Woods

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

Salt Baked Celeriac

Pickled Celeriac – Sea Purslane – Walnut
Basa D.O, Telmo Rodriguez, Rueda, Spain, 125ml £6.00

Charred Broccoli

Fondant Potato – Roast Carrot – Roscoff Onion
Samsara Syrah, Avondale Estate, Paarl, South Africa £8.50

Farm

Artisan Cheese Plate
(optional £10.00 supplement)

Hedgerow

Blackberry – Douglas Fir – Yoghurt – Pine

Chocolate

Dark Chocolate – Hazelnut – Caramel
Domaine Du Trapadis, Rasteau, Southern Rhone, France £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.*