

Taste Cumbria

Snacks

Duck Fritter – Liver Parfait
Apple Vinegar and Mustard Emulsion

Stream

Cured Chalk Stream Trout – Oyster Cream – Dill – Cucumber
Herederos De Argueso Las Medallas, Manzanilla, Spain £5.50

Woodland

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

Coast

Hand Dived Scallop – Jerusalem Artichoke – Sea Purslane – Hazelnut
Pinot Gris, Domaine Andre Thomas, Alsace, France £7.00

Fells

Herdwick Hogget Loin – Spiced Carrot – Puy Lentils – Fried Sweetbread – Roscoff Onion
Samsara Syrah, Avondale Estate, Paarl, South Africa £9.50

Farm

*Artisan Cheese Plate
(optional £10.00 supplement)*

Forest

Douglas Fir – Lemon – Yoghurt

Chocolate

Dark Chocolate – Hazelnut – Caramel
Domaine Du Trapadis, Rasteau, Southern Rhone, France £7.00

£70.00

Wines £40.00

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.*