

**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 £5.50*

**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, £6.00*

**Grilled English Asparagus**

Sweet Onion Puree – Almond – Fermented Turnip  
*Cyclus, Avondale Estate, Paarl, South Africa £9.50*

**Farm**

Artisan Cheese Plate  
*(optional £10.00 supplement)*

**Mountain**

Douglas Fir – Lemon – Yoghurt

**Forest**

Dark Chocolate – Cherry – Sweet Cicely  
*Domaine Du Trapadis, Rasteau, Southern Rhone, France £7.00*

£70.00

*Wines £35.00*

*Hot Drinks and Petit Fours £4.95*

***Our water is sourced from our own spring on Magic Hill.  
For every bottle sold £1.00 is donated to  
Lake District Conservation.  
Magically, the bottle is perpetual!***

*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.*