

**Taste Cumbria**  
**Vegetarian**

**Snacks**

Cauliflower Cheese Fritter – Roast Aubergine  
Apple Vinegar and Mustard Emulsion  
*Cyclus, Avondale Estate, Paarl, South Africa*

**Scorched Cucumber**

Pickled Sea Lettuce – Dill – Buttermilk – Oyster Leaf

**Hen of the Woods**

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

**Salt Baked Celeriac**

Pickled Celeriac – Sea Purslane – Walnut  
*Basa D.O, Telmo Rodriguez, Rueda, Spain*

**Spiced Carrot**

Braised Lentils – Broccoli Fritter  
*Domaine du Grapillon D'Or, Gigondas, France*

**Farm**

Artisan Cheese Plate  
*(optional £10.00 supplement)*

**Forest**

Douglas Fir – Lemon – Yoghurt Crumble

**Hazelnut**

Frangipane – Milk Chocolate – Coffee  
*Domaine Des Chênes, Muscat de Rivesaltes, Roussillon, France*

£70.00

*Wines £40.00*

*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.*