

## **Taste Cumbria Four Course Menu**

### **Bouche**

Mushroom Velouté – Pickled Mushrooms

### **Woodland**

Searched Venison – Sour Fennel and Cabbage – Capers  
Pine Nuts – Smoked Emulsion

*'Mt. Jefferson Cuvée, Cristom, Pinot Noir, Willamette Valley  
Oregon, USA, 2017  
125ml £13.50*

### **Fells**

Herdwick Hogget Loin – Lentils – Spiced Carrot  
Roast Sweetbread

*Domaine du Grapillon D'Or, '1806' Gigondas, France, 2017  
125ml £8.00*

### *Cheese*

*(optional £10.00 supplement)*

### **Orchard**

Apple Crumble – Cinnamon Ice Cream

### **Hazelnut**

Coffee Ice Cream – Frangipane – Milk Chocolate  
*Domaine Rousset-Peyraguey, 'Crème de Tête', VDF, France, 2011  
70ml £9.00*

**£55.00**

***Must be taken by the whole table***

Wine flight  
£30.50

*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.***

***This menu will change daily***

*We will be pleased to amend our menus for specific dietary needs/allergies including vegetarian/ pescatarian diets 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.*