

# **Taste Cumbria**

## **8 Courses**

### **Canapés**

#### **Bouche**

Mushroom Velouté – Pickled Mushrooms

#### **Lake**

Windermere Arctic Char – Oyster Cream

Dill – Cucumber

*Verónica Ortega, Cal, Bierzo, Spain, 2017*

#### **Woodland**

Seared Venison – Sour Fennel and Cabbage – Capers

Pine Nuts – Smoked Emulsion

*'Mt. Jefferson Cuvée', Cristom, Pinot Noir, Willamette Valley  
Oregon, USA, 2017*

#### **Sea**

Wild Turbot – Langoustine – Courgette – Fish Stew

Sea Beets

*Avondale Estate, 'Cyclus', Paarl, South Africa, 2017*

#### **Fells**

Herdwick Hogget Loin – Lentils – Spiced Carrot

Roast Sweetbread

*Domaine du Grapillon D'Or, '1806' Gigondas, France, 2017*

#### **Farm**

Cheese Taste

or

*(Full Board £5.00 supplement)*

#### **Orchard**

Apple Crumble – Cinnamon Ice Cream

#### **Hazelnut**

Coffee Ice Cream – Frangipane – Milk Chocolate

*Domaine Rousset-Peyraguey, 'Crème de Tête', VDF, France, 2011*

**£75.00**

*Must be taken by the whole table*

*Wines £45.00*

*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*