

# **Sample Taste Cumbria Lunch**

## **Snacks**

Pig's Cheek Fritter – Liver Parfait  
Apple Vinegar and Mustard Emulsion

## **Stream**

Cured Chalk Stream Trout – 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*

## **Fells**

Herdwick Hogget Loin – Lentils – Spiced Carrot  
Roast Sweetbread  
*Domaine du Grapillon D'Or, '1806' Gigondas, France, 2017*

## *Farm*

*Artisan Cheese Plate  
(optional £10.00 supplement)*

## **Forest**

Douglas Fir – Lemon – Yoghurt

## **Hazelnut**

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

**£55.00**

**Must be taken by the whole table**

*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***