

Dinner Menu

Canapés

Bouche

Mushroom Velouté – Pickled Mushrooms

Woodland

Seared 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*

Lemon Curd

Dark Chocolate

Pear

Spiced Rice Pudding, Poached Pear, Honeycomb

*Hammel-Hundiger, “Weingut am Kaiserbaum Lerchenspiel”, Rieslaner,
Pfalz, Germany, 2015, 70ml £7.00*

or

Artisan Cheese Plate

£5.00 supplement or £10.00 as additional course

£65.00

Hot Drinks and Petit Fours £5.95

Our water is sourced from our own spring
on Magic Hill.

For every bottle sold £1.00 is donated
to Lake District Conservation.

Both menus will change daily

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