

Sample Taste Lunch

Charr

Cured Arctic Charr – Oyster Cream
Dill – Cucumber
*Domaine Marnes Blanches, “Les Molates” Chardonnay
Côtes du Jura, France 2020*

Tomato

Isle of Wight Tomato – Fine Herbs – Prawn

Venison

Seared Venison – Fennel and Cabbage – Capers
Pine Nuts – Smoked Emulsion
Cristom Vineyards, ‘Mt.Jefferson’, Pinot Noir, Oregon, USA 2019

Turbot

Turbot – Spiced Carrot – Lemongrass
Avondale Estate, ‘Cyclus’, Paarl, South Africa, 2017

Hogget

Herdwick Hogget Loin – English Asparagus
Sweetbreads – Morels – Turnip
Jean-Baptiste Meunier, Moulin de la Gardette, Gigondas, France, 2019

Farm

*Artisan Cheese Plate
(optional £15.00 supplement)*

Douglas Fir

Yoghurt, Olive Oil

Pear

Spiced Rice Pudding, Poached Pear, Honeycomb
Pear Sorbet
Hammel-Hundinger, “Weingut am Kaiserbaum Lerchenspiel” Rieslaner, Pfalz, Germany, 2015

£75.00

Must be taken by the whole table

Wines £65.00

Hot Drinks and Petit Fours £6.95

***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!***

A discretionary 10% service charge will be added to your bill.

Open Thursday – Saturday