



“A journey around Cumbria”

The Fields

Black pudding “bon bon”

Cumberland sauce – pickled apple

Duck liver

Beetroot – pickled walnuts

Potted Char

Horseradish cream

Last Wolf beer bread

Winter Tarn butter made by Jeremy

Eden Valley Rapeseed oil

The Fells

Yew Tree Farm Herdwick hogget

Broth – turnip – pickled wild garlic capers

The sea

Roasted Cod loin

Artichoke – kale – sauce made from mussel, vermouth and dill

The Forest

Cumbrian Red Deer

Loin – celeriac – hen of the wood – truffle sauce

Braised shank – celeriac and yeast

The Hedgerows

Pear and Bramble

Chocolate sauce – chocolate and almond delice

£55 per person