



A journey around Cumbria”

The Fields

Black pudding “bon bon”

Cumberland sauce – pickled apple

Duck liver

Beetroot – pickled walnuts

The Fells

Herdwick Hogget

Broth and Bun

The Lake

Arctic Char

Cucumber – apple – horseradish – cured roe

Last Wolf beer bread

Winter Tarn butter made by Jeremy

Eden Valley Rapeseed oil

The Bay

Hand dived scallop

Potted shrimps - Cauliflower – spiced mead velouté

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

Queen of the Meadow

Bee pollen – Zingi bear – gingerbread – forced rhubarb

Pear and Bramble

Chocolate sauce – chocolate and almond delice

£95 per person