



**Spring 2022**  
**“A journey around Cumbria”**

**The Fields**

**Black pudding “bon bon”**  
Cumberland sauce – pickled apple

**Duck liver**

Beetroot – pickled walnuts

**Wild Rabbit**

Coriander – piccalilli

**Last Wolf beer bread**

Winter Tarn butter made by Jeremy

**The Lake**

**Arctic charr “ike jime” cured in seaweed**

Cucumber – apple – dill – horseradish

**The Bay**

**Crab**

Tomato – wild garlic

**Hand Dived Scallop**

Cauliflower – spiced mead velouté

**Trout**

Asparagus – shrimps – brown butter sabayon – sea herbs

**The Fells**

**Yew Tree Farm Herdwick hogget**

Braised shoulder – carrot - confit potato

Scrumptet – mint and anchovy

Tartare of loin

**The Hedgerows**

**Queen of the Meadow**

Bee pollen - Apple marigold – forced rhubarb

**Caramelized rum and Gingerbread tart**

Poached pear – last autumns brambles

**£95 per person**