



A journey around Cumbria

Autumn 2023

The Dairy

Aged Allerdale cheese from Thornby Moor

The Farm

Duck liver

Beetroot - pickled apple – Cumberland sauce

Bread glazed with Herdwick fat

Winter tarn butter

The Bay

Potted shrimps

Cauliflower – spiced mead velouté

The Sea

Cartmel valley smoked haddock

Egg yolk poached in Cumbrian rapeseed oil – leek – black pudding

Loin of Cod

Artichoke – roasted cabbage – langoustine sauce

The Forest

Lingholm pheasant

Parsnip – Hen of the woods - Truffle sauce

Mushrooms found in the woods around Ambleside - spelt

Hedgerows

Caramelized Rum Tart

Cumbrian Gingerbread – Mulled pear - Brambles

£55 per person