



**Journey around cumbria  
Spring 2024**

**The Dairy**  
**Aged Allerdale cheese from Thornby Moor**

**The Farm**  
**Duck liver**  
Beetroot - pickled apple – Cumberland sauce

**The Bay**  
**Crab “cannelloni”**  
Avocado – pink grapefruit – pickled radish

**Potted shrimps**  
Cauliflower – spiced mead velouté

**Last Wolf beer bread**  
**Winter tarn butter**

**The Fells**  
**Yew Tree Farm Herdwick Hogget**  
Consommé - Wild Garlic dumpling – peas

**The Lake**  
**Artic Char**  
Ceviche - cucumber – horseradish

**The Sea**  
**Steamed halibut**  
Asparagus – Oyster - sauce of fermented white asparagus and dill

**The Forest**  
**Cartmel Valley roe deer**  
Artichoke – morel – endive - three cornered leeks

**The Hedgerows**  
**Honey cake**  
Sweet Cicely and strawberry - yoghurt mousse – bee pollen

**The Port**  
**Caramelized rum gelato**  
Pineapple – Sticky toffee – Chantilly cream

**£95 per person**