



Spring 2022
“A journey around Cumbria”

The Fields

Black pudding “bon bon”
Cumberland sauce – pickled apple
Duck liver
Beetroot – pickled walnuts

The lake

Potted char
Horseradish – watercress - roe

Last Wolf beer bread
Winter Tarn butter made by Jeremy

The Bay

Mussels
Roasted cabbage - cauliflower – spiced mead velouté

The Sea

Day boat fish
Asparagus – shrimps – brown butter sabayon

The Fells

Yew Tree Farm Herdwick hogget
Braised shoulder – carrot – confit potato
Scrumptet – mint and anchovy
Tartare of loin

The Hedgerows

Cake made from Eden Yard Rapeseed oil and Parsnip
Poached Pear – Jefferson’s rum and raisin ice-cream – toffee sauce

£55 per person