



**A journey around Cumbria  
Late winter 2024**

**The Fell**

**Yew Tree Farm Herdwick hogget**

Shoulder – Allerdale cheese  
Bread with hogget fat  
Scrumptet – mint and anchovy  
Broth

**Last Wolf beer bread**

**Winter tarn butter**

**The Bay**

**Potted shrimps**

Cauliflower – spiced mead velouté

**The Lake**

**Seaweed cured trout**

Beetroot – Horseradish - Apple  
Rillette ‘Cannelloni’  
Beetroot meringue - Cured trout roe

**The Sea**

**Steamed halibut**

Coastal herbs – sauce of fermented white asparagus, razor clam and dill – oyster

**The Farm**

**Lakeland Dexter**

Sirloin - Artichoke – onion – hen of the wood – wild garlic  
Braised cheek – Sauce Forrestier

**Grasmere**

**Gingerbread**

Indoor Rhubarb – sheep’s yoghurt mousse

**Whitehaven**

**Caramelized Rum gelato**

STP – poached pear

£95 per person