



Sample



Autumn 2026

Dinner - £120

Cumberland Sauce

Duck liver – beetroot meringue – pickled walnut

Potted shrimps

Cauliflower – spiced mead veloute

Bread made with Jennings sneck lifter

Jeremys butter from Winter tarn dairy

Yew tree farm herdwick hogget

Squash – mushrooms found in the woods around Ambleside

Butter poached trout

Artichoke - crab- chicken crackling - dill

Salt aged duck

Beetroot- bilberry – endive

Confit leg toast- bilberry sauce

Selection of British Cheeses

Havvercake – quince - chutney

(£15 supplement)

Buttered Sops

Gan Yam Brew Co's "Peach & Ginger Sour" – pear malted barley ice cream

Bramble

Burnt cream- elderflower - bee pollen – sorbet

Souffle – meadowsweet - custard

Sticky Toffee Madeleines and Difference Coffee

Toffee sauce – Chantilly

(£7.5 pp supplement)