



Lunch Menu

September 2020

“It’s Beginning To Feel A Bit Like Autumn”

Black Pudding “Bon Bon”

Cumberland Sauce - Pickled Apple

Oyster

Cucumber - Sorrel

Wild Rabbit

Carrot - Piccalilli

Last Wolf beer bread

Winter Tarn Butter Made By Jeremy

Yew Tree Farm Herdwick hogget

Broth - Tartare - Scrumpet

Roasted Cod Loin

Artichoke - Kale - Smoked Pike Roe

Cartmel Valley Roe Deer

Cep - Truffle - Celeriac

Optional Cheese Course

Selection of Cheeses From Andy At Courtyard Dairy

Haver Cake - Chutney - Quince

&

Blue Winnow By Carolyn At Thornby Moor Diary

Westmorland Pepper Bread - Fig (Supplement £15pp)

Rum Tart

Brambles - Cumbrian Gingerbread

£45pp