



May 2021
"A journey around Cumbria"

The Fields

Black pudding "bon bon"

Cumberland sauce – pickled apple

Duck liver

Beetroot – pickled walnuts

Wild Rabbit

Carrot – coriander – piccalilli

Last Wolf beer bread

Winter Tarn butter made by Jeremy

The Coast

Oyster

Cucumber – horseradish – borage

Crab from the west coast of Cumbria

Tomato – wild garlic

Hand Dived Scallop

Air dried ham from Waberthwaite – asparagus – Old Winchester

The Lakes

Arctic charr "ike jime"

Ceviche – radish – avocado

Poached trout

Cauliflower – potted shrimps – spiced mead velouté

The Fells

Yew Tree Farm Herdwick hogget

Braised shoulder – peas

scrumpt – mint and anchovy

tartare of loin

"Tattie pot"

The Hedgerows

Strawberries and cream

Bee pollen – wild herbs and flowers

Raspberries

Caramelised rum and gingerbread tart

£75 per person