



## **Dinner 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

### **Roasted Hand Dived Scallop**

Cauliflower - Potted shrimps - Spiced Mead Velouté

### **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

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**Blue Winnow By Carolyn At Thornby Moor Diary**

Westmorland Pepper Bread - Fig (Supplement £15pp)

**Free Range Milk From The Furness Peninsula**

Raspberries - Bee Pollen - Sweet Cicely

**Rum Tart**

Brambles – Cumbrian Gingerbread

**£75pp**