



**Autumn 2021**  
**“A journey around Cumbria”**

**The Fells**

**Yew Tree Farm Herdwick hogget**  
Broth

**The Fields**

**Black pudding “bon bon”**  
Cumberland sauce – pickled apple  
**Duck liver**  
Beetroot – pickled walnuts

**Last Wolf beer bread**  
Winter Tarn butter made by Jeremy

**The Bay**  
**Oyster**

Cucumber – apple – dill – horseradish

**Potted shrimps**

Cauliflower – Spiced mead velouté

**Hand Dived Scallop**

Air dried ham from Waberthwaite - Pumpkin – Old Winchester

**The Woods**

**An Autumnal Salad**

Pigeon – beetroot – penny bun – hazelnuts – pickled bilberries - blackpudding

**The Lake**

**Arctic charr “ike jime”**

Artichoke – cabbage – roe

**The Forest**

**Wild Cumbrian venison**

Celeriac – Hen of the woods - Truffle

**The Hedgerows**

**Queen of the meadow**

Raspberries – bee pollen – apple marigold

**Brambles**

Caramelised rum and gingerbread tart

**£75 per person**