



“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

Crab from the west coast of Cumbria

Tomatoes From The North Of The County – Wild Garlic

Hand Dived Scallop

Cauliflower – Potted Shrimps – Spiced Mead Velouté

The Lakes

Arctic Charr ‘ike jime’

Ceviche – Radish – Rhubarb

The Sea

Halibut

Leeks – Potato – Mussels

The Fells

Yew Tree Farm Herdwick hogget

Braised Shoulder – Peas

Scrumpet – Mint & Anchovy

Tartare Of Loin

‘Tattie Pot’

The Hedgerows

Queen of the Meadow

Bee Pollen – Apple Marigold – Strawberries Infused With Sweet Cicely

Raspberries

Caramelised Rum & Gingerbread Tart

£75