



Dinner “The Return” 2020

Black pudding “bon bon”

Cumberland sauce - Pickled apple

Smoked pike’s roe

Potato - Horseradish

Wild Rabbit

Carrot - Coriander - Piccalilli

Last Wolf beer bread

Winter Tarn butter made by Jeremy

Lobster from the west coast of Cumbria

Courgette - Tomato - Fennel from my garden

Roe deer from Stotty in Cartmel

Furloughed garlic capers - Nasturtium - Rye bread

Morecambe Bay turbot

Cauliflower - Potted shrimps - Spiced mead velouté

Yew Tree Farm Herdwick hogget

Mushrooms picked in the woods around Ambleside - Peas

Optional cheese course

Selection of cheese from Andy at Courtyard Dairy

Haver cake - Chutney - Quince

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Blue Whinnow by Caro at Thornby Moor Dairy

Westmorland pepper bread - Fig

(Supplement £15pp)

Furness free range farm milk

Strawberries - Bee pollen - Sweet cicely

“Queen of the Meadow” mille-feuille

Raspberries - Caramelized white chocolate

£75 pp