



“INSPIRED BY THE CUMBRIAN LANDSCAPE”

THE GRAND 'UN

CONFIT HERITAGE POTATO,
CHARCOAL, MINT

SEAWEED BROTH, TURNIP,
COASTAL GREENS, APPLE HONEY

BURNT KALE, HORSERADISH,
KOHLRABI, PICKLED GREEN WALNUTS

CHARRED ALLIUMS, SMOKED POTATO CUSTARD, TOASTED
OATS

BEETROOT, RAGSTONE,
SOURDOUGH CRUMPET, SUNSET VELVET

GARDEN GREENS, CHARRED LETTUCE,
DILL, WHITE ONION

RADISH, MACE,
PUFFED BARLEY, DITTANDER

RASPBERRY,
COW'S MILK, LEMON VERBENA

JAPANESE WINE BERRY, WOOD SORREL,
MELILOT

APPLE, BUTTERMILK,
LOVAGE

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £95

THE L'AL 'UN

SEAWEED BROTH, TURNIP,
COASTAL GREENS, APPLE

ALLIUMS, TOASTED OATS, CAPERS

RADISH, MACE,
PUFFED BARLEY, DITTANDER

GARDEN GREENS, CHARRED LETTUCE,
DILL, WHITE ONION

GOOSEBERRY, SWEET CICELY, ANISE HYSSOP

BLACKBERRY, DOUGLAS FIR,
FRESH COBNUT, APPLE

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £80

THE REET L'AL 'UN

CHARRED ALLIUMS

BEETROOT

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RADISH

GARDEN GREENS

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GOOSEBERRY

STRAWBERRY

BLACKBERRY

COURTYARD DAIRY CHEESE
(ADDITIONAL COURSE- £15 PER BOARD)
(AS A DESSERT £7.50)

MENU £60