



“INSPIRED BY THE CUMBRIAN LANDSCAPE”

THE GRAND 'UN

CHARRED CAULIFLOWER,
DALE END CHEDDAR, DOUGLAS FIR, QUINOA

CAMPFIRE CHANTERELLES COOKED IN BONE MARROW,
CORNEBROTH, MUSHROOM BROTH

VENISON PASTRAMI, SMOKED JUNIPER YOGHURT,
CAIS NA TIRE, CUCURBIT RELISH

SIGNAL CRAYFISH,
ALLIUMS, MEAD, "OUR" GUANCIALE

BEETROOT, RAGSTONE,
SOURDOUGH CRUMPET, SUNSET VELVET

NORTH ATLANTIC COD, OYSTER, CROSNE, DILL

CUMBRIAN RARE BREED PORK,
SMOKED POTATO CUSTARD, DAMSON,
GARDEN SHENANIGANS

SALTED WILD PLUM, APPLE,
COW'S MILK, SLOE BERRY

SCORCHED PEAR, MALT,
GINGER BEER, BIRCH SAP

BLACKBERRY, DOUGLAS FIR,
ROASTED CHESTNUT

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £95

THE L'AL 'UN

CAMPFIRE CHANTERELLES COOKED IN BONE MARROW,
CORNED BRISKET, MUSHROOM BROTH

DUCK HEART SALAD,
HORSERADISH, BURNT KALE,
L'AL ELSIE'S PICKLED GREEN WALNUTS

LEMON SOLE, CELERIAC,
MUSSELS, SAVOURY

AGED SHORTHORN RIB, SMOKED SQUASH,
CHARCOAL, SCURVY GRASS

CARAMEL, GOATS CHEESE,
WOOD SORREL, PARSNIP

APPLE, BUTTERMILK,
LOVAGE

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £ 80

THE REET L'AL 'UN

SIGNAL CRAYFISH
(SUPPLEMENT £8)

DUCK HEART SALAD

BEETROOT

VENISON PASTRAMI

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NORTH ATLANTIC COD

SHORTHORN RIB

CUMBRIAN RARE BREED PORK

LEMON SOLE
(SUPPLEMENT £10)

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APPLE

CARAMEL

SCORCHED PEAR

BLACKBERRY

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

MENU £60