



“INSPIRED BY THE CUMBRIAN LANDSCAPE”

# THE GRAND 'UN

ROAST JERSEY TATIE,  
DALE END CHEDDAR, DOUGLAS FIR

OUTBACK JACK'S PIGLESS SEA PIG TAKE TWO

BURNT CABBAGE, HORSERADISH, TURNIP,  
L'AL ELSIE'S PICKLED GREEN WALNUTS

NEW SEASON ASPARAGUS,  
VINTAGE BIRCH SAP, BROWN BUTTER

DASHI ONIONS, SAGE STUFFING,  
BLACK GARLIC, RAGSTONE

FERMENTED ERYNGII, SMOKEY MORELS,  
CHARCOAL, DITTANDER

LA'L ONIONS GLAZED IN OUR MEAD,  
SMOKED POTATO CUSTARD

BURNT LEEK, SPRING SAUCE,  
CHARLIE'S GARDEN SHENANIGANS

SWEET CICELY, SOURED EWE'S MILK, APPLE

RHUBARB, DUCK EGG, CHESTNUT,  
BROWN BUTTER

DANDELION ROOT, CARVETTI COFFEE,  
MALT, WALNUT

COURTYARD DAIRY CHEESE  
(SUPPLEMENT- £15 PER BOARD)

**MENU £95**

# THE L'AL 'UN

OUTBACK JACK'S PIGLESS SEA PIG TAKE TWO

BURNT CABBAGE, HORSERADISH, TURNIP,  
LAL ELSIE'S PICKLED GREEN WALNUTS

ROAST MOOLI, GARDEN RADISH,  
MACE, SAVOURY

FERMENTED ERYNGII, SMOKEY MORELS,  
CHARCOAL, DITTANDER

CARAMEL, GOATS CHEESE,  
WOOD SORREL, PARSNIP

CULTURED YOGURT, OAT GRANOLA,  
SWEET CICELY, FLOWERING CURRANT

COURTYARD DAIRY CHEESE  
(SUPPLEMENT- £15 PER BOARD)

**MENU £80**

# THE REET L'AL 'UN

BURNT CABBAGE

CHARRED LEEKS

DASHI ONIONS

~ ~ ~

ROAST MOOLI

FERMETED ERYNGII

~ ~ ~

YOGURT

DANDELION ROOT

RHUBARB

CARAMEL

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

## MENU £60

### SERVICE CHARGE

Please Note That A 12.5% Discretionary Service Charge  
Is Added To Your Restaurant Bill.

The Staff Receive 90% Of All Gratuities, Equally Distributed Within The  
Whole Forest Side Team, With The Company Retaining 10% To Cover  
Associated Administrative Costs'

If You Would Prefer For This Charge To Be Removed,  
Simply Ask Prior To Signing Your Bill Or Paying.