



“INSPIRED BY THE CUMBRIAN LANDSCAPE”

THE L'AL 'UN

OUTBACK JACK'S SEA PIG TAKE TWO

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

NORTH ATLANTIC COD,
OYSTER AND TARRAGON SALSA

AGED SHORTHORN RIB,
SMOKEY BONE MARROW MUSHROOMS
CHARCOAL, DITTANDER

GOOSEBERRIES, ANISE HYSSOP,
WOODRUFF

CULTURED YOGHURT, OAT GRANOLA,
CHERRY, SWEET CICELY

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £80

THE BAIT MENU

GARDEN SALAD, RADISH,
RAGSTONE, RYE

GOOSNARGH GUINEA HEN,
NEW ZEALAND SPINACH, COURGETTE, OUR
GUANCIALE

MACERATED STRAWBERRIES, SWEET CHEESE,
ALMOND, MARIGOLD

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £35

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 Paying.