



“INSPIRED BY THE CUMBRIAN LANDSCAPE”

THE GRAND 'UN

ROAST JERSEY TATIE,
DALE END CHEDDAR, DOUGLAS FIR

OUTBACK JACK'S SEA PIG TAKE TWO

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

WEST COAST LANGOUSTINE, ASPARAGUS,
"OUR" GUANCIALE, VINTAGE BIRCH SAP

DASHI ONIONS, SAGE STUFFING,
BLACK GARLIC, RAGSTONE

NORTH ATLANTIC COD, OYSTER AND TARRAGON SALSA,
SEA KALE BROCCOLI

HERDWICK HOGGET OFFAL,
SMOKED POTATO, NORTHERN GRAVY

HERDWICK HOGGET LOIN,
SPRING SAUCE, CHARLIE'S GARDEN SHENANIGANS

SWEET CICELY, SOURED EWE'S MILK, APPLE

RHUBARB, DUCK EGG, CHESTNUT,
BROWN BUTTER

DANDELION ROOT, CARVETII COFFEE,
MALT, WALNUT

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £105

THE L'AL 'UN

OUTBACK JACK'S SEA PIG TAKE TWO

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

LEMON SOLE, MUSSELS,
RADISH, MACE, SAVOURY

AGED SHORTHORN RIB,
SMOKEY BONE MARROW MORELS,
CHARCOAL, DITTANDER

CARAMEL, GOATS CHEESE,
WOOD SORREL, PARSNIP

CULTURED YOGHURT, OAT GRANOLA,
SWEET CICELY, FLOWERING CURRANT

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £ 80

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.