



“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

LEMON SOLE, MUSSELS,  
RADISH, MACE, SAVOURY

HERDWICK HOGGET,  
SPRING SAUCE,  
CHARLIE'S GARDEN SHENANIGANS

CARAMEL, GOATS CHEESE,  
SORREL, PARSNIP

CULTURED YOGURT, OAT GRANOLA,  
SWEET CICELY, FLOWERING CURRANT

COURTYARD DAIRY CHEESE  
(SUPPLEMENT- £15 PER BOARD)

**MENU £80**

## THE BAIT MENU

SALT COD, JERSEY ROYALS,  
GARDEN SALAD, RADISH

GOOSNARGH GUINEA HEN,  
BROWN BUTTER ARTICHOKE,  
TRUFFLE, APPLE

APPLE, BUTTERMILK,  
LOVAGE

COURTYARD DAIRY CHEESE  
(SUPPLEMENT- £15 PER BOARD)

### **MENU £40**

#### **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.