



“INSPIRED BY THE CUMBRIAN LANDSCAPE”

THE L'AL 'UN

OUTBACK JACK'S PIGLESS SEA PIG TAKE TWO

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

ROAST MOOLI, GARDEN RADISH,
MACE, SAVOURY

FERMENTED ERYNGII,
SMOKED HEN OF THE WOODS, 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 BAIT MENU

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

ROAST MOOLI, GARDEN RADISH,
MACE, SAVOURY

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 Costs¹

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