

# 8 COURSE MENU

## SNACKS

RAW AGED CUMBRIAN DEER  
AUTUMN TUBERS - YOUNG CHEESE

WEST COAST LOBSTER  
COOKED OVER FOREST PINE  
SAUCE MADE FROM THE HEADS

HERDWICK MUTTON BROTH  
SWEETBREAD - WINTER RADISH & TRUFFLE

CRAPAUDINE BEETROOT  
YOGHURT - JUNIPER - SMOKED ROE

NORTH ATLANTIC COD  
SOLWAY BROWN SHRIMP DRESSED IN ROASTED  
KELP - KOHLRABI

LAKELAND DEXTER  
ONION BAKED IN FIRE - BONE MARROW  
PRESERVED GARLIC

A SELECTION OF CHEESE  
FROM MARTIN GOTT AND NICOLA ROBINSON  
HOLKER FARM DAIRY IN CUMBRIA  
(SUPPLEMENT £15)

'BRAEBURN APPLE PIE'

YEAST LEFT OVER FROM BREWING HAWKSHEAD IPA  
CHOCOLATE - MALT

# 4 COURSE MENU

## SNACKS

CRAPAUDINE BEETROOT  
YOGHURT - JUNIPER - SMOKED ROE

NORTH ATLANTIC COD  
SOLWAY BROWN SHRIMP DRESSED IN ROASTED  
KELP - KOHLRABI

LAKELAND DEXTER  
ONION BAKED IN FIRE - BONE MARROW  
PRESERVED GARLIC

A SELECTION OF CHEESE  
FROM MARTIN GOTT AND NICOLA ROBINSON  
HOLKER FARM DAIRY IN CUMBRIA  
(SUPPLEMENT £15)

YEAST LEFT OVER FROM BREWING HAWKSHEAD IPA  
CHOCOLATE - MALT