

6 COURSE MENU

SNACKS

FIRST OF THIS SEASONS HANDPICKED MUSHROOMS
RAW LAKELAND DEXTER & BROTH

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE
CULTURED SHEEP'S YOGHURT
WHIPPED CODS ROE

WILD SEABASS COOKED IN WINTER TARN BUTTER
SHOOTS FROM THE GARDEN & SMOKED PIKE ROE

SADDLE OF CUMBRIAN RED DEER
ALLIUMS & OUR LAST BROAD BEANS OF THE YEAR

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £15)

HAND PICKED BLAEBERRIES
HONEY TRUFFLE & BURNT HONEY

VICTORIA PLUMS POACHED IN WHEY
SWEET CHEESE - LEMON THYME

4 COURSE MENU

SNACKS

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE
CULTURED SHEEP'S YOGHURT
WHIPPED CODS ROE

ROASTED HAND DIVE SCALLOP
A BROTH MADE FROM SOLWAY BROWN SHRIMP

AGED DUCK ROASTED ON THE CROWN
WHITE RADISH & THIS SUMMERS CHERRY BLOSSOM

A SELECTION OF CHEESE SUPPLIED BY
THE COURTYARD DAIRY
(SUPPLEMENT £15)

BLACK FIG & EARL GREY