

8 COURSE MENU

SNACKS

CURED CHALK STREAM TROUT
SUGAR KELP & CURED ROE

NATIVE LOBSTER COOKED OVER FOREST PINE
A SAUCE MADE FROM THEIR HEADS

FIRST OF THIS SEASONS HAND PICKED MUSHROOMS
RAW LAKELAND DEXTER & SMOKED BONEMARROW

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE
CULTURED SHEEPS YOGHURT
WHIPPED CODS ROE

WILD SEABASS COOKED IN WINTER TARN BUTTER
SUMMER SQUASH & SMOKED PIKE ROE

AGED CUMBRIAN RED DEER
ALLIUMS & LAST OF THIS YEARS BROAD BEANS

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

HAND PICKED BLAEBERRY
HONEY TRUFFLE

VICTORIA PLUM COOKED IN WHEY
SWEET CHEESE & LEMON THYME

4 COURSE MENU

SNACKS

BEETROOTS COOKED ALL DAY IN THEIR OWN JUICE
CULTURED SHEEPS YOGHURT
WHIPPED CODS ROE

NATIVE LOBSTER BARBECUED OVER FOREST PINE
A SAUCE MADE FROM THEIR HEADS

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

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

VICTORIA PLUM COOKED IN WHEY
SWEET CHEESE & LEMON THYME