



“INSPIRED BY THE CUMBRIAN LANDSCAPE”

THE GRAND 'UN

CONFIT HERITAGE POTATO,
CHARCOAL, MINT

SEAWEED BROTH, PIG'S TAIL,
COASTAL GREENS, APPLE HONEY

VENISON PASTRAMI, SMOKED JUNIPER YOGHURT,
CAIS NA TIRE, CUCURBIT RELISH

WEST COAST LANGOUSTINE,
CUCUMBER, ELDERFLOWER, 'OUR GUANCIALE'

BEETROOT, RAGSTONE,
SOURDOUGH CRUMPET, SUNSET VELVET

NORTH ATLANTIC COD, OYSTER, COURGETTE, DILL

CUMBRIAN RARE BREED PORK,
SMOKED POTATO CUSTARD, ELDERBERRY,
GARDEN SHENANIGANS

RASPBERRY,
COW'S MILK, LEMON VERBENA

JAPANESE WINE BERRY, WOOD SORREL,
MELILOT

APPLE, BUTTERMILK,
LOVAGE

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £95

THE L'AL 'UN

SEAWEED BROTH, PIG'S TAIL,
COASTAL GREENS, APPLE HONEY

DUCK HEART SALAD,
HORSERADISH, BURNT KALE,
L'AL ELSIE'S PICKLED GREEN WALNUTS

LEMON SOLE, MOLLUSC,
MACE, RADISH

AGED SHORTHORN RIB, UMBELLIFERS,
GOLDEN CHANTERELLES COOKED IN BONE MARROW

STRAWBERRY, CLOTTED CREAM,
APPLE MARIGOLD

BLACKBERRY, DOUGLAS FIR,
FRESH COBNUT

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £80

THE REET L'AL 'UN

WEST COAST LANGOUSTINE
(SUPPLEMENT £8)

DUCK HEART SALAD

BEETROOT

VENISON PASTRAMI

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NORTH ATLANTIC COD

SHORTHORN RIB

CUMBRIAN RARE BREED PORK

LEMON SOLE
(SUPPLEMENT £10)

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JAPANESE WINE BERRY

APPLE

STRAWBERRY

BLACKBERRY

COURTYARD DAIRY CHEESE
(ADDITIONAL COURSE- £15 PER BOARD)
(AS A DESSERT £7.50)

MENU £60