



“INSPIRED BY THE CUMBRIAN LANDSCAPE”

THE L'AL 'UN

SEAWEED BROTH, PIGS TAIL,
COASTAL GREENS, APPLE HONEY

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

LEMON SOLE, MARSH HERBS,
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 BAIT MENU

GARDEN TOMATOES,
CHARCOAL, ELDERFLOWER

SALT COD, CUCUMBER,
DITTANDER, FENNEL

GOOSNARGH DUCK LEG, ALLIUMS,
OYSTER MUSHROOM COOKED IN FAT, TOASTED OATS

BLACKBERRY, DOUGLAS FIR,
FRESH COBNUT

COURTYARD DAIRY CHEESE
(SUPPLEMENT- £15 PER BOARD)

MENU £35