

Goat's cheese

tapenade, rocket

Duck egg

toasted soda bread, hog weed capers

Grilled mushroom

duck egg, cob nuts

Sweetcorn polenta

charred corn, ramsons

Squash risotto

hazel reduction

Warm chocolate fondant

pistachio ice cream

Glazed lemon tart

lime sorbet

Plum & blackberries

iced parfait & compote

Four Cumbrian artisan cheeses

any 3 courses £32.00

any 4 courses £38.00

any 5 courses £44.00

In planning our menus we use local, seasonal foods that are at their best. Many ingredients are foraged from the forest around us. We are delighted to amend & cook dishes to comply with special dietary needs. Please advise of any allergies you may have. Staff will be pleased to help with your selection.