



Our menus are inspired by the changing seasons, the incredible local produce around us, our global travels and proud Cumbrian roots.  
Our signature *Yan* (Cumbrian dialect for one) menu encapsulates this philosophy across seven courses, while our *La'al* (small) menu delivers a taste of what we do in four courses and is ideal for lunch or a lighter evening meal.  
We offer optional Bevvie (drinks) pairings to accompany both menus.

***La'al Menu*** £65.00 per person

***Bevvie pairing*** £50.00 per person

### Appetisers

***Prosecco Brut 'Le Colture' NV Italy DOC***  
***125ml £9.50***

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### Bread

Our Brioche with sweet fermented pimento butter

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### Jersey Royals

with wild garlic, preserve lemon, peas and lovage

***Riesling Beblenheim Domaine Trapet, France Alsace***  
***125ml £14.00***

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### Salt cod loin

with smoked cod roe, caviar and dill butter sauce

***The Lane, Pinot Gris, Adelaide Hills***  
***125ml £14.50***

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### Fillet of Cumbrian Beef

with Jerusalem artichoke, cauliflower mushroom,  
English asparagus, chervil and beef fat potato

***Malbec, Chamuyo Estate, Mendoza Vineyards, Argentina***  
***125ml £9.00***

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### Rhubarb Mille-feuille

with vanilla, lychee and rose

***Tunella Noans, Italy, Friuli Orientale***  
***100ml £12.50***

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### Sweet things

## **Northern Cheese Selection**

With beer fruit bread and Carr's Water Biscuits  
£15.00 supplement

Vegetarian options available on request when booking only

If you have a food allergy or intolerance, please mention when booking, we will also ask when confirming your booking.

We will not be able to alter dishes on the evening for allergies or food intolerance without prior notice.

We don't currently offer a Vegan menu and are unable to make menu adjustments for food preferences/dislikes, only allergies.



***Yan Menu*** £85.00 per person  
***Full Bevvie pairing*** £65.00 per person

Appetisers

***Prosecco Brut 'Le Colture' NV Italy DOC***  
***125ml £9.50***

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Bread

Our Brioche with sweet fermented pimento butter

...

Jersey Royals

With wild garlic, preserve lemon, peas and lovage

***Riesling Beblenheim Domaine Trapet, France Alsace***  
***125ml £14.00***

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Salt cod loin

with smoked cod roe, caviar and dill butter sauce

***The Lane, Pinot Gris, Adelaide Hills***  
***125ml £14.50***

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Confit Chicken Thigh

Morel mushrooms, crispy chicken skin  
and a tarragon sauce

***Newton Johnston, Walker Bay, South Africa Chardonnay***  
***£125ml £13.50***

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Cumbrian Fell Bred Lamb

Macadamia nut, English asparagus, Jerusalem artichoke, chervil,  
lamb Fat Potato and a pickled mustard seed jus

***GAM Beaujolais-Villages Domaine Lathuiliere Gravallon 2021***  
***125ml £15.00***

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Rhubarb Mille-feuille

With Vanilla, Lychee and Rose

***Tunella Noans, Italy, Friuli Orientale***  
***100ml £12.50***

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Chocolate Cube

with orange, chocolate and Pedro Ximenez

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Sweet things