

## THE CUMBRIAN WAY TASTING MENU

### HOT 'BLOODY MARY'

velouté, tabasco, Worcestershire sauce, smoked gin

*Sharpham Dart Valley, Devon, England*

### HAM, EGG & PINEAPPLE

ham hock, cured egg yolk, quail egg, pineapple, chilli

*Pinot Blanc, Cave de Pfaffenheim, Alsace, France, 2012*

### TREACLE CURED SEATROUT

avocado, cream cheese, seaweed, caviar

*Gewurtztraminer Reserva, Alto Los Romeros, Chile 2015*

### CUMBRIAN ROSÉ VEAL

sirloin, tail, tongue, spinach, mushroom, onion

*Chateau Corbin, Montagne St Emilion, Bordeaux, France, 2012*

### SMOKED WESTMORLAND CHEESE SOUFFLÉ+97 987

parmesan custard, plum tomato jam

*Gonzalez Byass Alfonso Oloroso Seco Sherry, Spain*

### RHUBARB CRUMBLE & CUSTARD

hot, cold, poached, crisp

*Chapel Down English Rose, Tenterden, Kent UK*

### JAFFA CAKE

sorbet, gel, macaron, chocolate

*Nyetimber Demi Sec, West Sussex, UK*

**55PP**

VEGETARIAN TASTING MENU AVAILABLE

**55PP**

### PERFECT MATCH WINE FLIGHT

**35PP**

A glass of carefully selected wine to perfectly complement each course