

hardknott & herdwick

@ the woolpack inn

with Chefs Tim Foster & Nat Weaver
6:00-9:00pm Saturday 24th November

4 courses, chefs amuse bouche & coffee - £30 per person

Sea Trout Three Ways

Hot Smoked, Cold Smoked & Fishcake
horseradish yoghurt, Hawkshead Beetroot Chutney, Blinis
£9.95

Vegan Mezze

£8.95

Herdwick, Coconut & Kaffir Lime Leaf Soup

£6.50

Homemade Gin & Tonic Sorbet

£2.50

Herdwick Mutton

Seared loin port & rosemary Jus, smoked Herdwick croquette, Seasonal vegetables
£14.95

Chickpea, red lentil, Jerusalem artichoke & celeriac Curry (vegan)

With Saffron risotto

£14.95

Paupiette of Pork Loin – chestnut, smoked bacon & Bewley's Cumberland

Sausage stuffing, Fondant Potatoes, seasonal vegetables

£14.95

Sizzling Steak on lava rock with Bearnaise Sauce,

Chunky beef dripping chips, onion rings, Seasonal vegetables

£14.95

Sea Bream Caper Beurre

Crushed Charlotte Potatoes, Red Onion, Lemon, Mint, Chives

£14.95

Rhubarb, Yoghurt, Pistachio & Gees Lemon Meringue Float

Plum & Damson Ice cream, chocolate swirl

£6.95

Northern Bloc Ice Cream with Rhubarb & Pistachios (vegan)

£6.50

Cheeseboard

Good for sharing or just to indulge and enjoy on your own

£12.50