



THE LEATHES HEAD

HOTEL AND RESTAURANT

Tasting Menu

Welcome to The Leathes Head Country House Hotel where we are truly passionate about our food. Dining and drinking in the hotel is always a special occasion and we welcome you to this magnificent Edwardian Country House to be entertained in style.

Featuring local British Cuisine, Head Chef Samuel Miller fills the menu with fine dishes, some classic with a modern twist, all as full of imagination as they are of flavour. Holder of highly recommended status with the Michelin Guide, the restaurant treats diners and guests to a menu of locally grown and reared produce, including Herdwick Lamb and Hogget (*14-month old sheep*) from Yew Tree Farm in Rosthwaite, fresh meat from Lakeland Supplies in Kendal, cheese from Kendal Cheese Company, milk & free range eggs from Scales Farm and other local produce from the Borrowdale Valley and our grounds.

£95.00





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Snacks

Bread

Celeriac & Langoustine Taco

Butter Poached Lobster Claw

Pickled Beets – Burnt Cream – Elbow Salad

Roasted Veal Sweet Bread

Leeks cooked in whey – Seaweed – Green Sauce

Wild Mallard

Radicchio cooked with Hibiscus Kombucha

Sea Buckthorn Parfait

Sheep's Yoghurt - Apple

Burnt Pear

Walnut Cream - Malt Meringue

Sweet Snacks