THE LEATHES HEAD

HOTEL AND RESTAURANT

MENU 1

amuse bouche

Cumbrian ale bread, caramelized onion and miso butter

veal sweetbreads, pearl barley, parsley, sauerkraut, pine

venison, beetroot, pickled walnut, red cabbage choucroute, violet potato, green peppercorn and bone marrow jus

brown sugar tart, Pedro Ximenez, sheep yogurt ice cream

petit fours