

Justin Woods @ Augill Castle

Justin has a wealth of experience, having started his career at the two Michelin starred L'Ortolan in London, he then spent thirteen years at The Lanesborough at Hyde Park Corner. He makes Augill his new culinary home after 16 years as Executive Chef at Kendal's Castle Green Hotel

He says our food will be as Cumbrian sourced as possible. **"Let's look at more local farmers and producers and really see what amazing things we can find in the Eden Valley and surrounding area."**

The best quality food, cooked well but simply in the friendliest atmosphere. It's what we've always strived to do at Augill, only better.

Tasting Menus

£45 per person

Must be taken by the whole table

The Meaty One

Cartmel Valley smoked salmon, beetroot, horseradish cream, rye toast



Piper Hole Farm goat samosa, cauliflower, sweetcorn



Cumbrian lamb, gratin potatoes, parsnip puree, Brussels sprouts, shallots, jus



Selection of Cumbrian cheeses, grapes, celery, chutney, crackers



Kin toffee vodka mascarpone, oat crumble, poached plums

OR

The Veggie One

Beetroot panna cotta, fennel slaw, toasted seeds, Cumberland mustard dressing



Piper Hole Farm goat cheese samosa, cauliflower, sweetcorn



Salt baked celeriac, gratin potatoes, Brussels sprouts, shallots, parsnip veloute



Selection of Cumbrian cheeses, grapes, celery, chutney, crackers



Kin toffee vodka mascarpone, oat crumble, poached plums

Please talk to us about any dietary restriction & allergies