

## Justin Woods @ Augill

Justin has a wealth of experience, having started his career at the two Michelin starred L'Ortolan in Berkshire, 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.

£27.50 for two courses, £35 for three

Cartmel Valley smoked salmon, beetroot and horseradish

Butternut squash soup, sweetcorn salsa

Cocktail of prawns and Cumbrian crab, avocado, lemon, sourdough

Ham hock and new potato terrine, piccalilli, sourdough toast

Goat's cheese panna cotta, Cumberland mustard, slow roast tomatoes



Cumbrian lamb, gratin potatoes, sprouting broccoli, curly kale, lamb jus

Braised beef cheek, creamed potatoes, roasted roots, red wine sauce

Grilled fillet of salmon, grilled potatoes, fennel, spinach, basil oil

Roast breast of Gressingham duck, fondant potatoes, chicory, shallots, turnips

Salt baked celeriac, gratin potatoes, carrots, curly kale, sprouting broccoli, Cumberland mustard



Kendal Mint Cake liqueur mascarpone, rhubarb, oat and chocolate crumb

Cumbrian cheeses, grapes, celery and crackers

Pistachio sponge, curd cheese, cherries

Duck egg crème brulee, cranberry compote, shortbread

Warm damson Bakewell, vanilla sauce, plum and damson ice cream

Please talk to us about any dietary restriction & allergies

Our dishes are prepared within the vicinity of and may contain one of the 14 food allergens as outlined in the Food Information Regulations 1169/2011