Helm

FINE DINING
JAMES HILL

£95.00 per person
Optional Wines by Jovita £45.00

Nibbles

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Jerusalem artichoke, roasted hazelnut oil, pickled chanterelles, toasted sourdough crumb

A silky, earthy opener that feels like stepping inside from the cold. The pickled mushrooms add a little brightness to cut through the richness.

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Confit Sea Trout, Apple vinegar gel, Fermented fennel, Dill, Vodka butter Sauce

Light, icy elements echo the winter air, while the trout brings in that cold-water sweetness, with a fresh vodka sauce using Cumbrian distilled vodka

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Coal-roasted beetroot, Whipped goats curd, Fermented black garlic, Beet molasses

Beet cooked right in the embers for smokiness, paired with tangy local goats curd and a deep, molasses-like reduction, very stored-produce meets open fire

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Wood Pigeon, Celeriac, Blackberry and Sea Purslane

Gamey wood pigeon, earthy, creamy and crips celeriac, deep blackberry adding a acidic dark fruit flavor

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Lamb and Barley Wellington, Smoked Beetroot and Lamb Fat Potato

Lamb loin with braised barley, rich with Cumbrian aired dried ham, touch of smoke from the beet puree along with a crips lamb fat layered potato finished with a rich lamb reduction

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The Apple

Inspired by our lovely apple tree in our garden

Please note, a discretionary 10% service charge will be added to your bill.