

Sharers

Sourdough bread with butter, olive oil & aged balsamic £6

Marinated nocarella olives £5

Smoked almonds £5

Starters

Butternut squash velouté, handmade spinach & ricotta agnolotti £9

Baby gem lettuce, honey and whole grain mustard dressing, brioche croutons, aged parmesan £9.5

Double baked cheddar cheese soufflé £9.5

Prawns cocktail, Marie Rose sauce, brioche croutons, iceberg lettuce, sun dried tomatoes £11

Poached Farlam Hall pears, grilled goat's cheese, candied nuts, crunchy apple, mixed leaves £9.5

Mains

Pan roast breast of corn-fed chicken, buttery mash potatoes, vegetables and red wine sauce £24

Classic fish and chips, battered cod, mushy peas, chips and tartare sauce £23

Crispy chicken burger, brioche bun, tomato salsa, fresh gem lettuce, tomatoes and gherkins, chips £23

Farlam Hall pie, mashed potatoes *or* puff pastry, chips *or* onion rings, gravy £25

Herb gnocchi, Provençal vegetable ragout, toasted pinenuts £19

Side plates

French fries £6

Crispy onion rings £6

Broccoli & almonds £6

Triple cooked chips £6

Seasonal vegetables £6

Buttery mashed potatoes £6

Puddings

Cake of the day, Chantilly cream, fresh berries £10

Vanilla panna cotta, raspberry textures, short biscuit crumb £11

Sticky toffee pudding, vanilla ice cream, caramel sauce £11

*Minimum 2 courses are required to be ordered
Please speak to our staff if you have any allergies or intolerances.
A 10% discretionary service charge will be added onto your bill.*

BISTRO ENKEL WINE LIST

<i>Champagne & Sparkling</i>	<i>125ml</i>	<i>Bottle</i>	
<i>Prosecco, Sylvoz Le Colture, Italy, NV</i>	<i>£10</i>	<i>£50</i>	
<i>Gusbourne, Blanc de Blancs, Kent, England, 2018</i>	<i>£15</i>	<i>£85</i>	
<i>Drappier, Carte d'Or Brut, Champagne, N.V</i>	<i>£22</i>	<i>£125</i>	
<i>White wine</i>	<i>125ml</i>	<i>250ml</i>	<i>Bottle</i>
<i>190 Pinot Grigio, Delle Venezia, Cecilia Beretta, Veneto, Italy 2022</i>	<i>£6</i>	<i>£12</i>	<i>£35</i>
<i>181 L'Anjou Blanc, Château de Plaisance, Loire Valley, France</i>	<i>£12</i>	<i>£24</i>	<i>£70</i>
<i>133 Sauvignon Blanc, Churton, Marlborough, New Zealand, 2022</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>233 Albariño, Xion, Rias Baixas, Galicia, Spain, 2024</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>230 Grüner Veltliner, Allrom Strass, Kemptal, Austria, 2022</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>65 Chardonnay, Chablis, Vincent Dempt, Burgundy, France, 2023</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>140 Sauvignon Blanc, Sancerre, Domaine de la Grande Maison, Loire Valley, France, 2021</i>	<i>£15</i>	<i>£30</i>	<i>£85</i>
<i>165 Riesling, Thanisch, Mosel, Germany, 2018</i>	<i>£15</i>	<i>£30</i>	<i>£85</i>
<i>Rosé wine</i>			
<i>242 Château Sainte Marguerite Symphonie, Côtes de Provence, France, 2022</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>Red wine</i>			
<i>285 Merlot, Belvedere, Cecilia Beretto, Veneto, Italy, 2022</i>	<i>£8</i>	<i>£16</i>	<i>£45</i>
<i>380 Rioja Alavesa, 50 50, Belezos, Rioja, Spain, 2018</i>	<i>£9</i>	<i>£18</i>	<i>£50</i>
<i>465 Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy, 2020</i>	<i>£11</i>	<i>£22</i>	<i>£60</i>
<i>332 Malbec, Finca la Colonia, Norton Vinyard, Mendoza Valley, Argentina, 2023</i>	<i>£11</i>	<i>£22</i>	<i>£60</i>
<i>297 Cabernet Sauvignon Gran Reserva, Hussonet, Maipo Valley, Chile, 2018</i>	<i>£12</i>	<i>£24</i>	<i>£70</i>
<i>302 Christine (Bordeaux Blend), Buitenverwachting, Constantia, South Africa, 2018</i>	<i>£12</i>	<i>£24</i>	<i>£70</i>
<i>412 Pinot Noir, Buena Vista Winery, North Coast, California, USA, 2020</i>	<i>£14</i>	<i>£28</i>	<i>£80</i>
<i>357 Syrah, EQ cool Climate, Matetic Vineyards, Rosario Valley, Chile, 2016</i>	<i>£15</i>	<i>£30</i>	<i>£85</i>
<i>257 Château Laroze, St. Emilion Grand Crus Classé, Bordeaux, France, 2012</i>	<i>£22</i>	<i>£44</i>	<i>£125</i>

Please ask a member of our team if you would like to see the Cedar Tree wine list.

