

*While you peruse our cocktail list,
menu & wine list*

*OLIVES 'OUR WAY'
Cardamon, celery, red pepper*

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*GARBANZO 'CHAAT'
Garbanzo beans,
sweet & spicy salsa*

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*GARDEN COURGETTE TEMPURA
Marigold chutney*

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*CORNISH LOBSTER
Lobster 'Rassam', rose essence,
fennel cream, coriander oil*

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*BEEF CROUSTADE
Beef tartar, chive mayonnaise,
cavolo nero foam, sesame dressing*

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*GHEE ROAST
Hen of the wood, green chilli chutney,
Montgomery cheddar*

*A glass of Champagne will be served from the
3rd snack as part of the wine flight.*

'POOLISH & MILK BREAD'

*Green chilli & coriander butter, homemade 36 hours
fermented churned butter*

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CREEDY CARVER DUCK

*Char Siu duck leg stuffed in soft potato dumpling,
Farlam garden butternut squash & chilli chutney,
Kung Pao consommé*

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SCOTTISH SCALLOPS

*Roast scallops, garden celeriac ragout,
hazelnut & coffee beurre blanc*

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CUMBRIAN GAME SERVED '2 WAYS'

*Mosaic of game birds, liver parfait sandwich,
Farlam kitchen garden pears, truffle,
Albufera emulsion, Chettinad sauce*

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PRESERVED ROSES

Mandarin & stem ginger sorbet, rose granita, basil

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FARLAM APPLES & VALRHONA MILK CHOCOLATE

*Classic sticky pudding, milk chocolate & cardamom
ganache, Farlam apples several ways,
salted caramel ice cream*

Coffee/tea/infusions, petit fours

Tasting menu £130

Wine flight £90

*10% discretionary service charge
will be added onto your bill*

*All wines are served at 100ml,
dessert & fortified wines at 50ml*

***Dry Riesling, Nathan Kendall, Finger
Lakes, New-York, USA, 2020***

***Bourgogne Blanc, 'Les Sétilles', Domaine
Leflaive, Burgundy, France, 2022***

***Coste del Vivo, Tuscany,
Italy, 2017***

***Pineau des Charentes Rouge,
Château de Beaulon,
10 years old, France***

*Our wine list is a collaboration of specially
selected wine merchants who have gone
through every length & breadth of the
world to bring simple, quirky &
adventurous wines to suit every palate.*

Our Philosophy

*Our team at Farlam Hall's Cedar Tree restaurant believe that everything we do will have 'Delightful simplicity with **'oodles'** of class'.*

Our passionate team want to ensure that while our diners enjoy the carefully crafted dishes, their senses will be tingled with excitement to feel the temperatures, textures & flavours of every dish.

Our kitchen garden's produce shines throughout the menu as well as the incredible produce of our local suppliers.

Thank you

Cedar Tree Restaurant

By

A handwritten signature in black ink that reads "Hrishikesh Desai". The signature is stylized with a large, flowing 'H' and 'D', and the name is written in a cursive script.

Hrishikesh Desai

