



*Broad beans croustade*

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*Salt aged pork belly*

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*Cartmel Valley venison*

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*'Polish', milk bread,  
Lachha Paratha*

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*North Sea halibut*

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*Creedy Carver duck*

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*Calamansi sorbet*

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*Gariguetta strawberries & lime leaf*

*Coffee/tea/infusions, petit fours*

*Journey menu £135  
Wine flight £90*

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

*Taittinger Vintage, 2016*

*Cabernet Franc, Licanten,  
Idahue Esate, Curico Valley, Chile, 2018*

*Wild Semillon, Gundog Estate,  
Hunter Valley, Australia, 2022*

*Sangiovese, Coste Del Vivo,  
Tuscany, Italy, 2017*

*Riesling Icewine, Cave Spring,  
Niagara Peninsula, Canada, 2023*

*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.*

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

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

*Garbanzo 'chaat'*

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*Olives 'our way'*

## **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*

