

*All wines are served at 120ml,
dessert & fortified wines at 50ml*

*'POOLISH & MILK BREAD'
Green chilli & coriander butter, homemade 36 hours
fermented churned butter*

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

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*WHITE BRITISH ASPARAGUS
Asparagus custard, asparagus textures,
Thai style tomato essence*

***Dry Riesling, Nathan Kendall, Finger
Lakes, NY, USA, 2017***

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

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*SCOTTISH SCALLOP
Crispy pork belly, cauliflower purée,
kung pao consommé*

***L'Anjou Blanc, Château de Plaisance,
Loire Valley, France, 2020***

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

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*UDALE'S SPRING LAMB
Slow cooked loin & minced lamb shoulder in
kebab spices, pea & mint purée, Laal Maas sauce*

***Château Vieux Pourret, Saint-Emilion
Grand Cru, Bordeaux, France, 2012***

*MUSHROOM
Crispy cookie, mushroom parfait,
black garlic ketchup*

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Pineapple, chilli, lemon & ginger

*POTATO
Cannelloni, smoked potato mousse,
King's Imperial Caviar*

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*FARLAM HALL GARDEN RHUBARB
Rhubarb flavours, vanilla bavarois,
rose delight, pistachio cake*

***Tokaji, Late Harvest, Oremus,
Vega Sicilia, Tokaji, Hungary, 2019***

*GARDEN SPINACH & CHICKEN
Crispy chicken skin 'Chaat',
sweet yoghurt & tamarind chutney*

Coffee/tea/infusions, petit fours

BEEF TART

Duck liver, black truffle, beef consommé jelly

*Tasting menu £130
Wine flight £90*

*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.*

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

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

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

