



Pani Puri

Taittinger Vintage, 2016

--

Cornish lobster

--

Orkney scallop

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

--

*'Poolish', milk bread,
laminated Pav Bhaji brioche*

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

--

Flyingfish's lemon sole

*Southend Chardonnay, Newton Johnson,
Hemel-En-Aarde Valley, S. Africa, 2022*

--

Garbanzo 'chaat'

Udale's salt aged duck

*Pinot Noir, Domaine Drouhin, Dundee
Hills, Oregon, 2022*

--

--

Olives 'our way'

Farlam Hall strawberry

--

Valrhona 70% guanaja chocolate

*Vinsanto del Chianti Classico, Marchese
Antinori, Tuscany, Italy, 2019*

Coffee/tea/infusions, petit fours

*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.*

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

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

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

