

Sharers

Sourdough bread with butter, olive oil & aged balsamic £5

Marinated nocarella olives £5

Smoked almonds £5

Starters

Farlam Hall spring butternut squash velouté, handmade spinach & ricotta agnolotti £9

Home smoked salmon, dill & potato cake, cucumber spaghetti, buttermilk & horseradish sauce £9.50

Chicken liver parfait, strawberry and jalapeño chutney, hazelnuts, toasted brioche £12

Poached Farlam Hall pears, Thornby Moor dairy grilled goat's cheese,
candied nuts, crunchy apple, mixed leaves £9

Mains

Pan roast fillet of corn-fed chicken, sugar snaps, salt baked beetroot, smoked nuts,
potato 'Parmentière', chicken jus £27

Cumbrian spring lamb rump, crispy lamb shoulder,
garden peas & broad beans, charred spring onions, lamb sauce £28

Flying Fish Seabream, sauté iceberg lettuce, soft water prawns,
galangal & lime leaf emulsion, compressed cucumber £25

Herb gnocchi, Provençal vegetable ragout, toasted pinenuts, crispy basil £19.50

10oz Ribeye, triple cooked chips, cherry tomatoes, mushroom, peppercorn sauce £32

Puddings

Valrhona dark chocolate fondant, caramelised banana,
chocolate & green cardamom sauce, vanilla ice-cream £10

Tahitian vanilla crème brûlée, rhubarb flavours, lemon balm £9

Sticky toffee pudding, vanilla ice cream, caramel sauce £9

Selection of three British farmhouse cheeses, crunchy celery, Farlam Hall apple chutney, cheese biscuits £15.50

*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

Champagne & Sparkling		125ml	Bottle	
Prosecco, Sylvoz Le Colture, Italy, NV		£9.50		£40
Gusbourne, Blanc de Blancs, Kent, England, 2018		£15		£80
Drappier, Carte d’Or Brut, Champagne, N.V		£21		£105
White wine		175ml	250ml	Bottle
190 Pinot Grigio, Delle Venezia, Cecilia Beretta, Veneto, Italy 2022		£9	£12	£35
133 Sauvignon Blanc, Churton, Marlborough, New Zealand, 2022		£16	£22	£60
94 Chardonnay, Cap au Sud, Domaine François Carillon, Languedoc, France 2021		£16	£22	£60
233 Albariño, Attis, Lias Finas, Rias Baixas, Galicia, 2022		£16	£22	£62
230 Grüner Veltliner, Allrom Strass, Kemptal, Austria, 2022		£17	£22	£65
65 Chardonnay, Chablis, Vincent Dempt, Burgundy, France, 2023		£17	£22	£65
140 Sauvignon Blanc, Sancerre, Domaine de la Grande Maison, Loire Valley, France, 2021		£19	£26	£75
165 Riesling, Thanisch, Mosel, Germany, 2018		£19	£26	£75
90 Chardonnay, Cakebread Cellar, Nappa Valley, California, USA, 2018		£30	£40	£117
Rosé wine				
242 Château Sainte Marguerite Symphonie, Côtes de Provence, France, 2022		£18	£24	£70
251 Sof, Bibbona, Sophia Antinori, Tuscany, Italy, 2021		£19	£26	£75
Red wine				
332 Malbec, Finca la Colonia, Norton Vinyard, Mendoza Valley, Argentina, 2023		£12	£16	£40
297 Cabernet Sauvignon Gran Reserva, Hussonet, Maipo Valley, Chile, 2018		£13	£18	£49
465 Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy, 2020		£15	£20	£60
302 Christine (Bordeaux Blend), Buitenverwachting, Constantia, South Africa, 2018		£17	£22	£65
412 Pinot Noir, Buena Vista Winery, North Coast, California, USA, 2020		£17	£22	£65
472 Brolo Campofiorin, Oro, Masi, Veneto, Italy, 2020		£18	£24	£70
402 Pinot Noir, Domaine Billard, Bourgogne Hautes-Cotes de Beaune, Burgundy, France, 2017		£20	£26	£80
385 Rioja, Gran Reserva, Belezos, Rioja, Spain, 2018		£26	£34	£90
257 Château Laroze, St. Emilion Grand Crus Classé, Bordeaux, France, 2012		£27	£36	£105

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

