



*Mackerel croustade*

*Taittinger Vintage, 2016*

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*Strawberry & duck*

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*Cornish crab & Alphonso mango*

*Chablis, Vincent Damp, Burgundy,  
France, 2023*

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

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

*Flyingfish's Cornish lobster*

*Petite Arvine, Varone, AOC Valais,  
Switzerland, 2022*

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*Garbonzo 'chaat'*

*Udale's cornfed poussin*

*Barolo, La Tartufaia, Giulia Negri,  
Piedmont, 2018*

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*Farlam Hall garden beetroot*

*Preserved roses*

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*Wigmore cheese & Yorkshire rhubarb*

*Tokaji, Late Harvest, Oremus,  
Vega Sicilia, Tokaji, Hungary, 2020*

*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".

*Hrishikesh Desai*

