



CEDAR TREE LUNCH

Olives “our way”

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Pain Poolish bread with 36 hour fermented butter
Amuse bouche

STARTERS

Classic parfait of duck liver, Farlam Hall apple chutney, warm brioche toast

Riesling Kabinett, Tanisch, Mosel, Germany £15/125ml

Cured & gently poached loin of salmon, homemade salmon tartar, lassi emulsion

Sancerre, Domaine de la Grande Maison, France £15/125ml

Marinated cauliflower steak cooked over charcoal, puffed rice salad, Lime leaf moilee sauce

Gruner Veltliner 'Kalk & Loess', Weinviertel, Austria £13/125ml

MAINS

Cartmel Valley venison, braised haunch croquette, red wine sauce

Chianti Classico Riserva, Marchese Antinori, Tuscany, Italy £22/125ml

Roast Cornish cod, crushed celeriac, buttered kale, coffee & hazelnut beurre blanc

Chardonnay, Cakebread Cellars, Napa Valley, California, U.S.A. £22/125ml

Lemon & herb gnocchi, seasonal vegetables, toasted pine-nuts, Kozhambu sauce

Syrah, EQ Cool Climate, Matetic Vineyards, Chile £15/125ml

PUDDINGS

Yorkshire Rhubarb Paris-Brest, white chocolate ganache, stem ginger ice cream

Tokaji, Late Harvest, Hungary £15/75ml

Valrhona dark chocolate delice, Spice panna cotta, white chocolate Namelaka, milk ice cream

Vinsanto del Chianti Classico, Marchese Antinori, Italy £22/75ml

Selection of 3 British Farmhouse cheeses, homemade biscuits & chutney

Graham's, 10-year-old Tawny Port, Portugal £10/75ml

Paan chocolate, Tea or Coffee

£75 per person for three courses

Please speak to our staff if you have any allergies or intolerances.

A 10% discretionary service charge will be added onto your bill.

