

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 £9.5

Chicken liver parfait, Farlam Hall apple chutney, warm brioche toast £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 lamb rump, crispy lamb shoulder,
garlic mashed potatoes, spinach, baby carrots, broccoli, 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 £19.5

Puddings

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

Tahitian vanilla crème brûlée, raspberry 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 £15.5

*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

<i>Champagne & Sparkling</i>	<i>125ml</i>	<i>Bottle</i>	
<i>Prosecco, Sylvos Le Colture, Italy, NV</i>	<i>£10</i>	<i>£50</i>	
<i>Gusbourne, Blanc de Blancs, Kent, England, 2018</i>	<i>£15</i>	<i>£85</i>	
<i>Drappier, Carte d'Or Brut, Champagne, N.V</i>	<i>£22</i>	<i>£125</i>	
<i>White wine</i>	<i>125ml</i>	<i>250ml</i>	<i>Bottle</i>
<i>190 Pinot Grigio, Delle Venezia, Cecilia Beretta, Veneto, Italy 2022</i>	<i>£6</i>	<i>£12</i>	<i>£35</i>
<i>181 L'Anjou Blanc, Château de Plaisance, Loire Valley, France</i>	<i>£12</i>	<i>£24</i>	<i>£70</i>
<i>133 Sauvignon Blanc, Churton, Marlborough, New Zealand, 2022</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>233 Albariño, Xion, Rias Baixas, Galicia, Spain, 2024</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>230 Grüner Veltliner, Allrom Strass, Kemptal, Austria, 2022</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>65 Chardonnay, Chablis, Vincent Dempt, Burgundy, France, 2023</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>140 Sauvignon Blanc, Sancerre, Domaine de la Grande Maison, Loire Valley, France, 2021</i>	<i>£15</i>	<i>£30</i>	<i>£85</i>
<i>165 Riesling, Thanisch, Mosel, Germany, 2018</i>	<i>£15</i>	<i>£30</i>	<i>£85</i>
<i>Rosé wine</i>			
<i>242 Château Sainte Marguerite Symphonie, Côtes de Provence, France, 2022</i>	<i>£13</i>	<i>£26</i>	<i>£75</i>
<i>Red wine</i>			
<i>285 Merlot, Belvedere, Cecilia Beretto, Veneto, Italy, 2022</i>	<i>£8</i>	<i>£16</i>	<i>£45</i>
<i>380 Rioja Alavesa, 50 50, Belezos, Rioja, Spain, 2018</i>	<i>£9</i>	<i>£18</i>	<i>£50</i>
<i>465 Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy, 2020</i>	<i>£11</i>	<i>£22</i>	<i>£60</i>
<i>332 Malbec, Finca la Colonia, Norton Vinyard, Mendoza Valley, Argentina, 2023</i>	<i>£11</i>	<i>£22</i>	<i>£60</i>
<i>297 Cabernet Sauvignon Gran Reserva, Hussonet, Maipo Valley, Chile, 2018</i>	<i>£12</i>	<i>£24</i>	<i>£70</i>
<i>302 Christine (Bordeaux Blend), Buitenverwachting, Constantia, South Africa, 2018</i>	<i>£12</i>	<i>£24</i>	<i>£70</i>
<i>412 Pinot Noir, Buena Vista Winery, North Coast, California, USA, 2020</i>	<i>£14</i>	<i>£28</i>	<i>£80</i>
<i>357 Syrah, EQ cool Climate, Matetic Vineyards, Rosario Valley, Chile, 2016</i>	<i>£15</i>	<i>£30</i>	<i>£85</i>
<i>257 Château Laroze, St. Emilion Grand Crus Classé, Bordeaux, France, 2012</i>	<i>£22</i>	<i>£44</i>	<i>£125</i>

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