



*‘Polish’, milk bread,
laminated Pav Bhaji brioche*

Wine pairing

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Orkney scallop

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

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

Udale’s salt aged duck

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

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Garbanzo ‘chaat’

Farlam Hall strawberry

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Olives ‘our way’

Alphonso mango, lime & coconut

*Vidal, Ice Wine, Château Changyu,
Golden Diamond, Liaoning, China, 2021*

Coffee/tea/infusions, petit fours

*Escape menu £100
Wine flight £60*

*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, reading "Hrishikesh Desai". The signature is stylized with a large 'H' and a cursive 'Desai'.

Hrishikesh Desai

