

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

OLIVES 'OUR WAY'
Cardamon, celery, red pepper

--

GARBANZO 'CHAAT'
Garbanzo beans,
sweet & spicy salsa

--

GARDEN COURGETTE TEMPURA
Marigold chutney

--

CORNISH LOBSTER
Lobster 'Rassam', rose essence,
fennel cream, coriander oil

--

BEEF CROUSTADE
Beef tartar, Farlam garden parsley
mayonnaise, cavolo nero foam,
sesame dressing

--

GARDEN PEA & EDAMAME
Green chilli chutney,
Montgomery cheddar

*A glass of Champagne will be served from the
3rd snack as part of the wine flight.*

'POOLISH & MILK BREAD'

Green chilli & coriander butter, homemade 36 hours
fermented churned butter

--

CREEDY CARVER DUCK
Char Siu duck leg stuffed in soft potato dumpling,
Farlam garden butternut squash & chilli chutney,
Kung Pao consommé

--

SCOTTISH SCALLOPS
Roast scallops, garden celeriac ragout,
hazelnut & coffee beurre blanc

--

CUMBRIAN GAME SERVED '2 WAYS'
Mosaic of game birds, liver parfait sandwich,
Farlam kitchen garden pears, truffle,
Albufera emulsion, Chettinad sauce

--

Lemon & mint sorbet, lemon balm

--

FARLAM APPLES & VALRHONA MILK CHOCOLATE
Classic sticky pudding, milk chocolate & cardamom
ganache, Farlam apples several ways,
salted caramel ice cream

Coffee/tea/infusions, petit fours

Tasting menu £130
Wine flight £90

10% discretionary service charge
will be added onto your bill

*All wines are served at 100ml,
dessert & fortified wines at 50ml*

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

**Bourgogne Blanc, 'Les Sétilles', Domaine
Leflaive, Burgundy, France, 2022**

**Coste del Vivo, Tuscany,
Italy, 2017**

**Pineau des Charentes Rouge,
Château de Beaulon,
10 years old, France**

*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.*

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", and the name "Hrishikesh Desai" is written in a cursive script across the middle.

Hrishikesh Desai

