

BISTRO  
**enkel**  
at FARLAM HALL

**Snacks**

Marinated Nocarella Olives £5

Smoked Almonds £5

**Starters**

Butternut squash velouté, spinach & ricotta agnolotti

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

Chicken liver parfait, Farlam Hall apple chutney, warm brioche toast

Poached Farlam Hall pears, Thornby Moor dairy grilled goat's cheese,  
candied nuts, crunchy apple, mixed leaves

**Mains**

Roast British sirloin of beef or confit duck leg Pithivier,  
traditionally garnished, roast gravy

Roast Seabream, crushed celeriac, buttered kale, coffee & hazelnut beurre blanc

Lemon & herb gnocchi, Provençal vegetable ragout, toasted pinenuts

**Puddings**

70% Valrhona dark chocolate delice, milk sorbet

Vanilla panna cotta, raspberry textures, short biscuit crumbs

Sticky toffee pudding, vanilla ice cream, caramel sauce

Selection of three British farmhouse cheeses, crunchy celery, Farlam Hall apple chutney, biscuits

**£60 per person for three courses**

**£50 per person for two courses**

*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 &amp; 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.*

