

BISTRO  
**enkel**  
at FARLAM HALL

### Snacks

Marinated Nocarella Olives £5

Smoked Almonds £5

### Starters

Butternut squash velouté, spinach & ricotta agnolotti

Home smoked salmon, dill & potato cake, cucumber spaghetti, buttermilk & horseradish sauce

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 turkey Pithivier,  
traditionally garnished, roast gravy

Pan fried Sea Bream, soft water prawns, Thai flavors emulsion

Lemon & herb gnocchi, Provençal vegetable ragout, toasted pinenuts

### Puddings

70% Valrhona dark chocolate fondant, vanilla ice cream

Tahitian vanilla crème brûlée, raspberry flavours, lemon balm

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.*

