

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

OLIVES 'OUR WAY'
Cardamon, celery, red pepper

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GARBANZO 'CHAAT'
Garbanzo beans,
sweet & spicy salsa

--

PANI PURI
Cucumber, peanuts, apple,
cucumber & mint dressing

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FARLAM HALL GARDEN BEETROOT
Beetroot 'Rassam'

--

HODGSON'S SARDINES
Cured & torched fillet of sardines,
Farlam garden tomato 'Pacchadi'

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GARDEN CHARD & CHICKEN
Crispy chicken skin 'Chaat',
sweet yoghurt & tamarind chutney

*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

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GARDEN TURNIP & MACKEREL
Turnip custard, cured & torched mackerel,
Thai style tomato essence

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FLYINGFISH'S CORNISH LOBSTER
Charcoal roast & poached lobster,
claw meat mousse with satay flavours, carrot cannelloni,
carrot & coconut emulsion

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CARTMEL VALLEY VENISON
Slow cooked loin & minced venison shoulder in
kebab spices, Farlam kitchen garden beetroot tart,
Mathania chilli Laal Maas sauce

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Green apple, tarragon & lime granita

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FARLAM HALL BLACKBERRIES
Liquorice & white chocolate Bavarois, almond cake,
blackberry compote, yoghurt sorbet

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*

**Riesling Kabinett, Thanisch, Mosel,
Germany, 2018**

**Petite Arvine, Varone, AOC Valais,
Switzerland, 2022**

**Château Vieux Pourret, Saint-Emilion
Grand Cru, Bordeaux, France, 2012**

**Tokaji, Late Harvest, Oremus,
Vega Sicilia, Tokaji, Hungary, 2020**

*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 is written in a cursive script.

Hrishikesh Desai

