



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

Garbanzo ‘chaat’

--

Olives ‘our way’

Broad beans croustade

--

Salt aged pork belly

--

Cartmel Valley venison

--

*‘Poolish’, milk bread,
Lachha Paratha*

--

North Sea halibut

--

Creedy Carver duck

--

Calamansi sorbet

--

Gariguetta strawberries & lime leaf

Coffee/tea/infusions, petit fours

*Journey menu £135
Wine flight £90*

*10% discretionary service charge
will be added onto your bill*

Taittinger Vintage, 2016

*Cabernet Franc, Licanten,
Idahue Esate, Curico Valley, Chile, 2018*

*Wild Semillon, Gundog Estate,
Hunter Valley, Australia, 2022*

*Sangiovese, Coste Del Vivo,
Tuscany, Italy, 2017*

*Riesling Icewine, Cave Spring,
Niagara Peninsula, Canada, 2023*

*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.*

*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

