

*All wines are served at 120ml,  
dessert & fortified wines at 50ml*

*'POOLISH & MILK BREAD'  
Green chilli & coriander butter, homemade 36 hours  
fermented churned butter*

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

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*WHITE BRITISH ASPARAGUS  
Asparagus custard, asparagus textures,  
Thai style tomato essence*

***Dry Riesling, Nathan Kendall, Finger  
Lakes, NY, USA, 2017***

*OLIVES 'OUR WAY'  
Cardamon, celery, red pepper*

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*GARBANZO 'CHAAT'  
Garbanzo beans,  
sweet & spicy salsa*

*SCOTTISH SCALLOP  
Crispy pork belly, cauliflower purée,  
kung pao consommé*

***L'Anjou Blanc, Château de Plaisance,  
Loire Valley, France, 2020***

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*MUSHROOM  
Crispy cookie, mushroom parfait,  
black garlic ketchup*

*UDALE'S SPRING LAMB  
Slow cooked loin & minced lamb shoulder in  
kebab spices, pea & mint purée, Laal Maas sauce*

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

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*POTATO  
Cannelloni, smoked potato mousse,  
Caviar*

*Pineapple, chilli, lemon & ginger*

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

*FARLAM HALL GARDEN RHUBARB  
Rhubarb flavours, vanilla bavarois,  
rose delight, pistachio cake*

***Tokaji, Late Harvest, Oremus,  
Vega Sicilia, Tokaji, Hungary, 2019***

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*BEEF TART  
Duck liver, black truffle, beef consommé jelly*

*Coffee/tea/infusions, petit fours*

*Tasting menu £130  
Wine flight £90*

*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.*

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

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

## **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*

