



Pani Puri

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Cornish lobster

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Orkney scallop

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*'Poolish', milk bread,
laminated Pav Bhaji brioche*

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

Flyingfish's lemon sole

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Garbanzo 'chaat'

Udale's salt aged duck

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Olives 'our way'

Farlam Hall strawberry

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Valrhona 70% guanaja chocolate

Coffee/tea/infusions, petit fours

*Tasting menu £130
Wine flight £90*

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

Taittinger Vintage, 2016

*Dry Riesling, Nathan Kendall, Finger
Lakes, New-York, USA, 2020*

*Southend Chardonnay, Newton Johnson,
Hemel-En-Aarde Valley, S. Africa, 2022*

*Pinot Noir, Domaine Drouhin, Dundee
Hills, Oregon, 2022*

*Vinsanto del Chianti Classico, Marchese
Antinori, Tuscany, Italy, 2019*

*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

