While you peruse our cocktail list, menu & wine list

OLIVES 'OUR WAY' Cardamon, celery, red pepper

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

TOMATO & RHUBARB Confit tomato, tomato foam, poached rhubarb

VENISON CROUSTADE Venison tartar, smoked potato foam, enoki mushrooms

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

GARDEN PEA & EDAMAME Green chilli chutney, Montgomery cheddar

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

GREEN BRITISH ASPARAGUS Smoked cheese pannacotta, saffron aioli, crispy quail egg, truffle

HODGSONS'S STONEBASS Roast fillet with 'Satay spiced mousse', carrot & crab, lime leaf emulsion

UDALE'S FREE RANGE CHICKEN Slow poached, roasted & glazed breast of chicken, apricot stuffing, hen of the woods & asparagus tart, Chettinad sauce

Lemon & mint sorbet, lemon balm

ALPHONSO MANGO SOUFFLE Toasted pistachio ice cream, mango, cardamom & saffron sauce

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

Godello, Fraga do Corvo, Monterrei, Galicia, Spain, 2020

Riesling, Estate, Hugel & Fils, Alsace, France, 2018

Rosso N1, Coste del Vivo, Toscany, Italy, 16/17/19

Dindarello, Maculan, Veneto, Italy, 2022

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

Hrishitesh Jesai

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