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.

Please, be a part of our story and allow us to take you on a memorable journey. Our restaurant team is always at your disposal, we call them our 'storytellers', to tell you interesting stories of our dishes, kitchen garden, suppliers and chef.

Thank you

Cedar Tree Restaurant

By

Africhikesh Pesai

Hrishikesh Desai

While you peruse our cocktail list, menu & wine list

Popcorn 'Chaat' Freshly baked popcorn tossed in subtle tomato & onion mix

Olives

Cardamon, celery & red pepper olives 'Our way'

Bread & butter 'Poolish' bread, cultured butter Warwick Bridge Mill organic flour crusty bread with homemade 36 hours fermented churned butter

Snacks

Skrei Cod Cod tartar in a crispy puff ball, soya & honey dressing, carrot & cumin purée, garden cress

Aubergine 'Cornetto' Smoked aubergine pickle, cheese mousse

English Asparagus, Thornby Moor dairy's oak smoked Cumberland cheese Tender asparagus, cheese pannacotta, saffron aioli, crispy quail egg

> Scottish Scallop Ceviche of scallops, roast scallop à la 'plancha', fermented chilli & miso dressing

Hodgson's Hake Fried fillet of cured Hake, roasted pineapple, smoked sweet & sour sauce

Aglionby Longhorn Beef tandoori 'Wellington' Tandoori spiced marinated beef fillet wrapped in classic mushroom duxelles, potato cream, seasonal garden vegetables, tandoori jus

> Thompson's farm Rhubarb Vanilla pannacotta, rhubarb textures, orange cake

70% Valrhona Dark Chocolate Dark chocolate delice, banana bread, caramelised hazelnuts, milk ice cream

Coffee/tea/infusions, petit fours

£120 pp for 7 course tasting including snacks £90 pp for 3 course a la carte including snacks (choose any 3 dishes from the 6 courses mentioned excluding snacks)

10% discretionary service charge will be added onto your bill