

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

OLIVES 'OUR WAY'
Cardamon, celery, red pepper

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GARBANZO 'CHAAT'
Garbanzo beans,
sweet & spicy salsa

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TOMATO & RHUBARB
Confit tomato, tomato foam,
poached rhubarb

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POTATO & AUBERGINE
Cannelloni, aubergine pickle,
goat's cheese

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TURNIP & MACKEREL
Set turnip custard, cured mackerel,
mackerel glaze, galangal oil

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VENISON CROUSTADE
Venison tartar, smoked potato foam,
crispy enoki mushrooms

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

'POOLISH BREAD'
Warwick Bridge Mill organic
flour bread with homemade
36 hours fermented churned butter

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BEETROOTS
Roasted & pickled garden beetroot,
savoury toasted coconut bavarois, beetroot 'Rasam'

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HODGSON'S COD
Cured, steamed & duck fat poached loin of cod & white
crab meat wrapped in pumpkin, enoki mushroom ragout,
smoked butter emulsion

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CUMBRIAN LONGHORN BEEF WELLINGTON
Tandoori spice marinated & charcoal roasted
fillet of beef, classic mushroom duxelles, tandoori jus

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Poached pear sorbet, earl grey granita, bergamot

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HAZELNUT SOUFFLE
Banana ice cream & fudge 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*

**Blanc de Blancs, Château Ksara,
Bekaa Valley, Lebanon, 2020**

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

**Brolo Campofiorin, Oro, Masi,
Veneto, Italy, 2019**

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

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

