



THE CEDAR TREE

at Farlam Hall

Dinner Menu

Starters

Roast Pumpkin, confit fennel, onion & Montgomery Cheese (v/gf)	£10.50
Local Mutton Loin, crispy belly, salt baked swede, apple, smoked egg yolk(gf)	£13.50
Torched Scottish Mackerel, beetroots, buttermilk, horseradish & sour dough	£12.50
Hand Dived King Scallops, parsnips, curry emulsion, coriander(gf/df)	£14.50

Mains

Cumbrian Beef Fillet, braised shin suet, red cabbage, onion, carrot & cavolo nero	£26.50
Roast Crapaudine Beetroot, white Nancy cheese, parsley root, kale, pear & cashews(v)	£18.50
Loch Duart Salmon, potato, leek, white truffle, samphire & Exmoor Caviar (gf)	£24.50
Salt Aged Goosnargh Duck, puy lentils, squash, hen of the wood, parsnips & brussels(gf/df)	£25.50

Cheese

British Cheese Plate, grapes, celery, fruit & crackers (Montgomery, Auld Reekie, Wookey, Long Clawson Stilton, Harrogate Blue, White Nancy & Sheep Rustler)	£14.00
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Desserts

Date & Ginger Souffle, salt caramel sauce & date ice cream (gf)	£9.50
Bramble Parfait, garden apple, granola, red vein sorrel (gf)	£9.00
Bitter Chocolate Mousse, stout cake, nashi pear & hazelnuts	£9.50
Homemade Doughnut, baked cheesecake, lemon & raspberries	£9.00



(v) Vegetarian | (gf) gluten free | (df) dairy free
Please speak to our staff if you have any food allergies or intolerances



RELAIS &
CHATEAUX