



THE CEDAR TREE

at Farlam Hall

Dinner Menu

(This menu is subject to change, depending on availability)

Starters

English asparagus, duck egg, truffle & watercress, wild garlic & gremolata (gf/df/v)	£13.00
Cornish crab, spring pea custard, radish, grapefruit & brown crab toast	£15.00
Citrus cured salmon, Jersey royal potato, chives, samphire, crème fraiche & Caviar (gf)	£15.00
Local lamb belly fritter, anchovies, lettuce, parmesan & Caesar emulsion (gf)	£14.00

Mains

Scottish Roe Deer, local black pudding, garden beetroot, chard & chocolate	£32.00
Local saddle of lamb, Lyonnaise potato, peas al a francis & lamb jus (gf)	£32.00
Salt baked celeriac, purple sprouting broccoli, Montgomery cheddar, wild garlic arancini & truffle (v)	£25.00
Pan roasted wild bass, scallop ravioli, asparagus, garden fennel, broad beans & bouillabaisse sauce (df)	£29.00

Desserts

Tonka bean baked custard, garden rhubarb, honeycomb, ginger & basil (gf)	£9.50
Bitter chocolate & rosemary marquis, orange & pistachio (gf)	£9.50
Banana soufflé, salted caramel sauce, rum & raisin ice cream (gf)	£9.00
Lemon & thyme meringue tart, garden raspberry ice cream	£9.00

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