

# ARBOREAL

MODERN FOOD IN AN ANCIENT WOODLAND

A 7 Course tasting menu inspired by French and English dishes, whilst having a connection to Cumbria

Chestnut  
Spinach feta, taco

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Cheese Dumpling  
Cucumber relish,

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Baby Leeks  
Quail egg, grapefruit

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Fennel  
Spiced yoghurt, walnuts, dill

Cauliflower  
Onion tart, cheese

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Strawberries & Cream  
Cheesecake, cordial

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Yuzu ice cream  
Granola, meringue

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Flowers Marie Cheese  
Lavosh Cracker, chutney  
*Additional £11.95*

*£49.00 per person*

## TASTING WINE FLIGHT

100 ML UNLESS STATED

Joseph Perrier Brut - France  
125ML

Viognier- Argentina

Pinot Gris – New Zealand

Pinot Noir – New Zealand

Muscat Beaumes de Venise - France

*£29.00 Per flight*

## PORTS

Ramos Pinto - Portugal  
50ML

*10 Year £5.50*

*30 Year £11.50*



Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements such as gluten and dairy free, please ask a member of staff for more information.