

# ARBOREAL

MODERN FOOD IN AN ANCIENT WOODLAND

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

King Scallop  
Ceviche, sorrel, radish

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Chicken Liver Parfait  
Madeira, quails egg

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Watercress Velouté  
Morels, asparagus, truffle essence

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Salmon  
Lettuce, Jersey Royals, dill

BBQ Lamb Rump  
Lemon, sweetbread, carrots

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Yuzu  
Granola

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Rhubarb, Custard  
Pistachios

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St James Cheese  
Lavosh Cracker, chutney  
*Additional £11.95*

*£49.00 per person*

## TASTING WINE FLIGHT

100 ML UNLESS STATED

Montaudon Brut - France  
125ML

Chenin Blanc – South Africa

Riesling – New Zealand

Merlot – Australia

Muscat – France

*£29.00 Per flight*

## PORTS

Ramos Pinto - Portugal  
50ML

*10 Year £6.50*

*30 Year £11.50*

Vegetarian Menu is also available

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.

