

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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Gazpacho
Basil sorbet

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Salmon
Lettuce, Jersey Royals, dill

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Lamb Rump
Lemon, sweetbread, carrots

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Rhubarb, Custard
Pistachios

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Yuzu
Granola

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St. James
Lavosh Cracker, chutney
Additional £11.95

£49.00 per person

TASTING WINE FLIGHT

100 ML UNLESS STATED

Montaudon Brut – France 125ml
How else would you start your dinner off?

Chenin Blanc – South Africa
Youthful, fruity character and a fresh, zesty acidity

Riesling – New Zealand
Crisp dry Riesling, citrus flavours and a firm finish

Merlot - Australia
Fleshy & juicy with a generous berry ripeness and a lush finish

Muscat – France
A luscious sweet style and is slightly fortified

£29.00 Per flight

PORTS

Ramos Pinto – Portugal
10 Year £6.50 or 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.