

ARBOREAL

MODERN FOOD IN AN ANCIENT WOODLAND



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

Salted Cucumber
Orange, cream cheese

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Spring Salad
Crisp potatoes, beets

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Gazpacho
Basil sorbet

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Fregola
Pickled carrots, caraway mayonaise

Roasted Cauliflower
Aubergine Byaldi

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Yuzu
Granola

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Compressed Watermelon
Meringue, sorbet

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£49.00 per person

TASTING WINE FLIGHT

100 ML UNLESS STATED

Montaudon Brut - France
125ML

Chenin Blanc – South Africa

Pinot Gris – New Zealand

Pinto Noir – New Zealand

Muscat – France

£29.00 Per flight

PORTS

Ramos Pinto - Portugal
50ML

10 Year £6.50

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.