

ARBOREAL

MODERN FOOD IN AN ANCIENT WOODLAND

An 8 course tasting menu inspired by French and English dishes, whilst having a connection to Cumbria

Sour dough

Brown sauce butter, crispy onions

*

Snacks

Chicken ice cream, artichoke, madeira
black garlic macarons, goat cheese
rosemary, fennel delight

*

Head Cheese

Black pudding, piccalilli, tarragon

*

Fish and Chips

Re-imagined

*

BBQ Lamb Rump

Spiced aubergine, sweetbread, red cabbage

*

Stinky Bishop

Fig gel, oat biscuit

*

Parsnip white chocolate ice cream

Beetroot walnut honey

*

After Dinner Treats

Rose marshmallow
Yuzu ice cream

£55.00 per person

TASTING WINE FLIGHT

100 ML UNLESS STATED

Montaudon Brut – France 125ml

Pinot Blanc - France

Sauvignon Blanc – New Zealand

Merlot – Australia

Port – Portugal 25 ml

Muscat – France

£32.00 Per flight



Vegetarian Menu 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.