

# ARBOREAL

MODERN FOOD IN AN ANCIENT WOODLAND

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

## Snacks

Country Loaf - T55/62%

Vegan Butter

Artichoke Soup

Mushroom

Confit Baby Potato

Goats Curd, Onion Textures

Autumn Garden

Popcorn, Chocolate, Vanilla

Apple Cheesecake

£65.00 per person

## TASTING WINE FLIGHT

100 ML UNLESS STATED

Champagne – France 125ml

How else would you start your dinner off?

Sauvignon Blanc– Chile

Stylish and dry with intense gooseberry and citrus aromas

Riesling – New Zealand

Off -dry style with apple, lime blossom, kaffir lime zest and honeysuckle

Muscat – France

A luscious, sweet style and is slightly fortified

£32.00 Per flight



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.