

# 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%

Homemade Butter

Jerusalem Artichoke Soup

Egg Yolk, Mushroom

Cured Mackerel

Orange Crème Fraiche, Watercress

Scottish Venison

Faggot, Parsnip, Peppercorn

Brown Sugar Pie

Popcorn

Torched Marshmallow

Apple

## TASTING WINE FLIGHT

100 ML UNLESS STATED

Champagne – France 125ml

How else would you start your dinner off?

Pinot Gris– New Zealand

Stylish and dry with intense gooseberry and citrus aromas

Pinot Noir - Australia

Fleshy & juicy with a generous berry ripeness and a lush finish

Muscat – France

A luscious, sweet style and is slightly fortified

*£32.00 Per flight*

*£65.00 Per Person*

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.

Vegetarian Menu is also available

