

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 to start

Milk Roll

Butter, Onion Ash

Hen of the Woods

Truffle, Walnuts

Monkfish

Salsify

Lamb

Sweetbread, Peas, Lemon

Duck Egg Custard

Rhubarb

Kürtőskalács

Cinnamon

£69.00 Per Person

TASTING WINE FLIGHT

Glass of Bubbly 125ml

How else would you start your dinner off?

Icauna Chablis – France 100ml

Distingusihed by it's purity, freshness,
balance and minerality

Old Zinfandel – USA 100ml

Berries and black pepper spice
to lift your senses

Errazuriz Late Harvest – France 75ml

A luscious, sweet style, slightly fortified

£35.00 Per flight

Vegetarian Menu is also 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.

