

# ARBOREAL

MODERN FOOD IN AN ANCIENT WOODLAND

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

## VEGETARIAN TASTING MENU

### Snacks to Start

#### Milk Roll

Butter, Onion Ash

#### Hen of the Wood Mushroom

Truffle, Walnuts

#### Roasted Courgette

Couscous, Baba Ghanoush

#### Cauliflower

Yeast, Date

#### Polenta

Damson, Fermented Honey

#### Baked Alaska

Yuzu, Black Pepper, Yamazaki

**£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

Berrries and black pepper spice  
to lift your senses

### Errazuriz Late Harvest – Chile 75ml

A luscious, sweet style, slightly fortified

**£35.00 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.

