

ARBOREAL

MODERN FOOD IN AN ANCIENT WOODLAND

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

TASTING MENU

Snacks to Start

Brioche with Bacon Jam
Salt Cod Brande

Milk Roll

Butter, Onion Ash

Hen of the Wood Mushroom

Truffle, Walnuts

Sole

Bone Marrow Porridge, Razor Clams

Venison

Rosehip, Black Pudding

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?

Cloudy Bay Sauvignon Blanc

Marlborough/New Zealand 100ml

Spring flavours combining fresh lemon zest,
Grassy aromas and surprising red currants

Chateau Ste Michelle Columbia Valley Syrah

Washington State/USA 100ml

Bright and juicy aromas with ripe berry
and hints of vanilla

Errazuriz Late Harvest – Chile 75ml

A luscious, sweet style, slightly fortified

£35.00 Per flight

A 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.



To support our team, a discretionary 10% service charge is applied to all transactions. We thank you for your continued support