

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?

Cludy Bay Sauvignon Blanc
Marlborough/New Zealand 100ml
Striking Flavours combining fresh lemon zest,
Grassy aromas and surprising red currants

Chateau Ste Michelle Coulumbian 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 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.



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