

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

Milk Roll

Butter, Onion Ash

Burnt Onion Consommé

Confit Duck Leg, Hot Spring Duck Egg

Mackerel

Gooseberries, Crème Fraiche

Lamb Rack

Sheep Yoghurt, Lamb Belly

Granny Smith

Wasabi, Applewood

Polenta

Damson, Fermented Honey, Goat's Milk

£69.00 Per Person

TASTING WINE FLIGHT

Glass of Bubbly 125ml

How else would you start your dinner off?

Two vines Chardonnay, Washington State | USA
100ml

Fresh, Medium bodied Chardonnay with vibrant apple, pear, citrus
and peach flavours

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