



# THE CEDAR TREE

at Farlam Hall

**SAMPLE MENUS - PLEASE NOTE THESE MENUS CHANGE REGULARY**

## **Tasting Menu**

Potato, onion & Montgomery Cheddar

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Hand Dived Isla Mull Scallops, garden leeks & cashew cream

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Roast Croglin Grouse, hen of the wood, blackberries, Douglas fir oil & truffle

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Loch Duart Salmon, potato, leek, white truffle, samphire & Exmoor Caviar

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Salt aged Goosnargh Duck, puy lentils, squash, hen of the wood, parsnips & brussels

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Local & British Cheese Plate (optional £10.00 supplement)

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Homemade Doughnut, baked cheesecake, lemon & raspberries

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Date & Ginger Souffle, salt caramel sauce & date ice cream

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Tea, coffee & petit fours

**Tasting Menu £65 | Pairing Wine £50**



To enable our chefs to deliver the very best quality & service we request that every guest on the table have the tasting menu. Please book the tasting menu at least 24hrs in advance.

(v) Vegetarian | (gf) gluten free | (df) dairy free  
Please speak to our staff if you have any food allergies or intolerances.



RELAIS &  
CHATEAUX



# THE CEDAR TREE

at Farlam Hall

## Dinner Menu

### Starters

Roast Pumpkin, confit fennel, onion & Montgomery Cheese (v/gf)	£10.50
Local Mutton Loin, crispy belly, salt baked swede, apple, smoked egg yolk(gf)	£13.50
Torched Scottish Mackerel, beetroots, buttermilk, horseradish & sour dough	£12.50
Hand Dived King Scallops, parsnips, curry emulsion, coriander(gf/df)	£14.50

### Mains

Cumbrian Beef Fillet, braised shin suet, red cabbage, onion, carrot & cavolo nero	£26.50
Roast Crapaudine Beetroot, white Nancy cheese, parsley root, kale, pear & cashews(v)	£18.50
Loch Duart Salmon, potato, leek, white truffle, samphire & Exmoor Caviar (gf)	£24.50
Salt Aged Goosnargh Duck, puy lentils, squash, hen of the wood, parsnips & brussels(gf/df)	£25.50

### Cheese

British Cheese Plate, grapes, celery, fruit & crackers (Montgomery, Auld Reekie, Wookey, Long Clawson Stilton, Harrogate Blue, White Nancy & Sheep Rustler)	£14.00
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### Desserts

Date & Ginger Souffle, salt caramel sauce & date ice cream (gf)	£9.50
Bramble Parfait, garden apple, granola, red vein sorrel (gf)	£9.00
Bitter Chocolate Mousse, stout cake, nashi pear & hazelnuts	£9.50
Homemade Doughnut, baked cheesecake, lemon & raspberries	£9.00



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## Sunday Lunch Menu

### Starters

Our Garden Tomatoes, onions, & Montgomery Cheddar (v/gf)

Local Mutton Loin, braised belly, salt baked swede, mushrooms, chimichurri

Torched Scottish Mackerel, confit fennel, buttermilk, horseradish & chive

Gin Cured Glen Arm Organic Salmon, garden beetroots & lemon emulsion (gf/df)

### Mains

Roast Fillet of Beef, Yorkshire pudding & Sunday trimmings

Roast Loin of Local Pork, Yorkshire pudding & Sunday trimmings

Roast Cauliflower, lentil dahl, bhaji, kale, Bombay crumb, coriander & coconut (v/gf/df)

Isla Gigha Halibut, roast squash, onion, hen of the wood, kale & tarragon sauce(gf)

### Desserts

White Nancy Cheese Set Cream, figs, honeycomb, walnuts & port (gf)

Spiced Ginger Cake, pecans, fudge, caramac & dates (gf)

Banana Parfait, roast pineapple, coconut, lime & coriander (gf)

Bitter Chocolate Delice, beetroot, pistachio & yoghurt

**2 Courses: £30.00**

**3 Courses: £40.00**



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