

ARBOREAL

MODERN FOOD IN AN ANCIENT WOODLAND



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

Snacks

Milk Roll

Butter

Heirloom Tomato Consommé

Apple Marigold

King Scallop

Spelt, Caviar

Salt Aged Duck

Liver Parfait, Carrot & Ponzu

Eco System

Pistachio, Honey

Strawberry

Kefir, elderflower

£69.00 Per Person

TASTING WINE FLIGHT

100 ML UNLESS STATED

Champagne – France 125ml

How else would you start your dinner off?

Riverstone Ridge Sauvignon Blanc – New Zealand

Fruit flavours and green pepper with a crisp acidity

Cotes Du Rhone Rouge Belleruche – France

Juicy, powerful and fruity

Errazuriz Late Harvest – France

A luscious, sweet style and is slightly fortified

£32.00 Per flight

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.

