

BISTRO enkel

Snacks

Marinated Nocarella Olives £5

Smoked Almonds £5

Starters

Farlam Hall leek & potato velouté, crispy St. Ewe's hen's egg, mild curry oil

Home smoked salmon tartar, compressed cucumber, piccalilli gel, cumin biscuit

Chicken liver parfait, damson chutney, hazelnuts, toasted brioche

Poached Farlam Hall pears, Thornby Moor dairy grilled goat's cheese, candied nuts, crunchy apple, mixed leaves

Mains

Pan roast fillet of corn-fed chicken, sugar snaps, salt baked beetroot, smoked nuts,
potato 'Parmentière', chicken jus

Udale's braised feather blade of Cumbrian Long Horn beef, Burgundy garnish, creamed potatoes,
braising juices

Thai fish cake, sauté iceberg lettuce, soft water prawns, galangal & lime leaf emulsion, compressed cucumber

Herb gnocchi, Provençal vegetable ragout, toasted pinenuts, crispy basil

Puddings

Valrhona dark chocolate delice, white chocolate 'Namelaka' spiced pannacotta, milk sorbet

Tahitian vanilla crème brûlée, blackberry flavours, lemon balm

Sticky toffee pudding, vanilla ice cream, caramel sauce

Selection of three British farmhouse cheeses, crunchy celery, Farlam Hall apple chutney, cheese biscuits

£60 per person for three courses

£50 per person for two courses

*Please speak to our staff if you have any allergies or intolerances.
A 10% discretionary service charge will be added onto your bill.*



BISTRO ENKEL WINE LIST

<i>Champagne & Sparkling</i>		<i>125ml</i>	<i>Bottle</i>	
<i>Gusbourne, Blanc de Blancs, Kent, England, 2018</i>		<i>£15</i>		<i>£80</i>
<i>Drappier, Carte d'Or Brut, Champagne, N.V</i>		<i>£21</i>		<i>£105</i>
<i>Taittinger, N.V</i>		<i>£20</i>		<i>£100</i>
<i>White wine</i>		<i>175ml</i>	<i>250ml</i>	<i>Bottle</i>
<i>177 Pinot Gris, Réserve, Cave Vinicole de Hunawihr, Alsace, France, 2019</i>				<i>£50</i>
<i>233 Albariño, Attis, Lias Finas, Rias Baixas, Galicia, 2022</i>				<i>£62</i>
<i>140 Sancerre, Domaine de la Grande Maison, Loire Valley, France, 2021</i>		<i>£19</i>	<i>£26</i>	<i>£75</i>
<i>238 Petite Arvine, Varone, AOC Valais, Switzerland, 2022</i>		<i>£20</i>	<i>£28</i>	<i>£80</i>
<i>92 Chardonnay, Buena Vista Winery, North Coast, California, USA, 2018</i>				<i>£62</i>
<i>190 Pinot Grigio, Delle Venezia, Cecilia Beretta, Veneto, Italy 2022</i>				<i>£35</i>
<i>165 Riesling, Thanisch, Mosel, Germany, 2018</i>		<i>£19</i>	<i>£26</i>	<i>£75</i>
<i>215 Viognier, Terre de Lumière, Celliers Jean d'Alibert, Languedoc, France, 2021</i>				<i>£30</i>
<i>94 Chardonnay, Cap au Sud, François Carillon, Burgundy, France 2021</i>		<i>£16</i>	<i>£22</i>	<i>£60</i>
<i>237 Dry Furmint, Mandolás, Oremus, Vega Sicilia, Tokaji, 2020</i>				<i>£75</i>
<i>Rosé wine</i>				
<i>242 Château Sainte Marguerite Symphonie, Côtes de Provence, France, 2022</i>		<i>£18</i>	<i>£24</i>	<i>£70</i>
<i>251 Sof, Bibbona, Sophia Antinori, Tuscany, Italy, 2021</i>		<i>£19</i>	<i>£26</i>	<i>£75</i>
<i>Red wine</i>				
<i>472 Brolo Campofiorin, Oro, Masi, Veneto, Italy, 2020</i>		<i>£18</i>	<i>£24</i>	<i>£70</i>
<i>417 Ridge Geyserville, Sonoma County, California, USA, 2014</i>				<i>£170</i>
<i>465 Chianti Classico, Terre di Prenzano, Vignamaggio, Tuscany, Italy, 2018</i>				<i>£60</i>
<i>385 Rioja, Gran Reserva, Belezos, Rioja, Spain, 2018</i>		<i>£18</i>	<i>£24</i>	<i>£90</i>
<i>302 Buitenverwachting, Christine, Constantia, South Africa, 2018</i>		<i>£17</i>	<i>£22</i>	<i>£65</i>
<i>297 Cabernet Sauvignon Gran Reserva, Hussonet, Maipo Valley, Chile, 2018</i>				<i>£49</i>
<i>420 Gevrey-Chambertin, Cuvée Ostrea, Domaine Trapet Père & Fils, Burgundy, France, 2017</i>				<i>£200</i>
<i>412 Pinot Noir, Buena Vista Winery, North Coast, California, USA, 2020</i>		<i>£17</i>	<i>£22</i>	<i>£65</i>
<i>336 Tannat Grande Reserve, 'Austros', Pablo Fallabrino, Uruguay, 2015</i>				<i>£60</i>

Please ask a member of our team if you would like to see the Cedar Tree wine list.

