



CEDARS

RESTAURANT

BEGIN WITH...

ROAST CAULIFLOWER SOUP

candied hazelnuts, bramley, spring onion & shaved cauliflower
6,8,B9

CHEDDAR & VINE TOMATO SALAD

guacamole, toasted pine-nuts, black olives & dressed rocket
6,8,10

MARINATED FETA

baby gem, lemon mayonnaise, bramley apple, red grapes & candied hazelnuts
6,8,B9

FOLLOWED BY...

CHARGILLED COURGETTE STEAK

truffle fries, green peppercorn sauce, dressed rocket & mixed leaves
6,10

BAKED AUBERGINE

biryani cous cous, curry velouté & sesame bok choy, pistachio crumble
8,9,11

WILD MUSHROOM PAPPARDELLE

sun-dried tomatoes, parmesan, baby spinach & fresh basil
1,6

FINISH WITH...

RASPBERRY FRANGIPANE TART

fresh berries
6,8

STRAWBERRY A LA NAGE

mango sorbet

ALLERGENS

Gluten 1, Crustaceans 2, Eggs 3, Fish 4, Peanut 5, Soy 6, Milk 7, Nuts 8, Celery 9, Mustard 10, Sesame 11, Sulphur Dioxide 12, Lupin 13, Molluscs 14 8A = Almond, 8B = Hazelnut, 8C = Walnut, 8D = Cashew, 8E = Pecan, 8F = Brazil, 8G = Pistachio, 8H = Macadamia, 8I = Pine Nuts