FARMYARD KITCHEN EVENING MENU

TOMATO, NASTURTIUM, SOURDOUGH	14/165kcal
ASPARAGUS, CHARRED HERB, CAPER	15/300kcal
RAW BEEF, EGG YOLK, WILD GARLIC	18/373kcal
PEA, RADISH, SOUR CREAM	11/280kcal
LOBSTER, RAMIRO PEPPER	37/320kcal
CARROT, MUSTARD, SORREL	11/245kcal
POTATO, SMOKED MAYONNAISE, DILL	12/367kcal
CELERIAC, MUSHROOM, KALE	20/350kcal
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DAY BOAT FISH, LEEK, ALMOND, VINAIGRETTE	/416kcal
	/416kcal 32/430kcal
DAY BOAT FISH, LEEK, ALMOND, VINAIGRETTE	
DAY BOAT FISH, LEEK, ALMOND, VINAIGRETTE	
DAY BOAT FISH, LEEK, ALMOND, VINAIGRETTE LAMB, WATERCRESS, SPRING GREEN	32/ 430kcal
DAY BOAT FISH, LEEK, ALMOND, VINAIGRETTE LAMB, WATERCRESS, SPRING GREEN A SELECTION OF 3 BRITISH CHEESES	32/430kcal 20/-kcal
DAY BOAT FISH, LEEK, ALMOND, VINAIGRETTE LAMB, WATERCRESS, SPRING GREEN A SELECTION OF 3 BRITISH CHEESES STRAWBERRY, CLOTTED CREAM, BASIL	32/430kcal 20/-kcal 9/432kcal

FARMYARD KITCHEN
EVENING MENU