FARMYARD KITCHEN
EVENING MENU

Snacks:

Pork crackling, burnt apple sauce	8	350Kcal
A selection of estate charcuterie	8	300Kcal
Radishes, herby hangop	8	402Kcal
Cyder battered parsnips, curry mayonnaise	10	375Kcal

Plates:

Fennel, dill, lemon, chilli	10	170Kcal
Jack's kohlrabi, watercress, strawberry, poppy seed dressing	12	275Kcal
Sam's tomatoes, estate buffalo mozzarella, baby gem, capers, anchovy	19	270Kcal
Margaretha's waterlip, courgettes, redcurrants, toasted buckwheat	16	370Kcal
Hispi cabbage, kimchi, seaweed butter	15	190Kcal
Beetroots, hangop, pickles, blueberries, toasted seeds	12	248Kcal
Jersey Royal potatoes, mint	10	190Kcal
Estate baby leeks, buffalo gouda, estate guanciale, Dijon mayonnaise, tamari seeds	20	176Kcal
Clams, Orchard Amble cyder, shallots	21	350Kcal
Heritage carrots, pearl barley, herbs, coconut	12	440Kcal
Spiced monkfish, pickled cucumbers, squid ink aioli	32	350Kcal
Seabass, gooseberry salsa	28	305Kcal
Estate lamb, buffalo yoghurt, mint, cucumber	36	370Kcal
Wood fired sirloin beef (350g - 400g) salsa Verde, pumpkin seed romesco	70	440Kcal

ALL PRODUCTS ARE PRODUCED IN A KITCHEN THAT HANDLES CELERY, CEREALS THAT CONTAIN GLUTEN, CRUSTACEANS, EGGS, FISH, LUPIN, MILK, MOLLUSCS, MUSTARD, PEANUTS, SESAME, SOYA, SULPHITES & TREE NUTS. PLEASE ASK A HOST FOR ALLERGEN INFORMATION.

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

FARMYARD KITCHEN

EVENING MENU