

FARMYARD KITCHEN  
EVENING MENU

CHEF'S CHOICE £95

MOZZARELLA, APPLE, PICKLED SHALLOT	13/378k
CELERIAC, PARSNIP FRITTERS, SWEET CHILLI	12/386kcal
BEETROOT, GOATS CURD, WALNUT	15/339kcal
SCALLOP, JERUSALEM ARTICHOKE, BACON	25/259kcal
SPICED SQUASH, SAGE, HANG OP	36/623kcal
SEABASS, PARSLEY, LEMON	55/416kcal
LAMB LOIN, CAULIFLOWER, PEAR	60/623kcal
VENISON LOIN, BRUSSEL SPROUTS, MASH	55/437kcal
SMOKED POTATOES, SAGE BUTTER	10/200kcal
BRUSSEL SPROUTS, CHESTNUTS	10/339kcal
CARROTS, HONEY	10/370kcal

**PUDDING**

APPLE SLICE, RUM CARAMEL, MASCARPONE	12/370kcal
BLOOD ORANGE, WHITE CHOCOLATE, VANILLA GELATO	12/232kcal
MADELEINES, PLUM, ROOIBOS	12/270kcal
A SELECTION OF 3 BRITISH CHEESES	20/-kcal

ALL NEWT BAKERY 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

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