FARMYARD KITCHEN

LUNCH 45

TO START

Estate board – mozzarella, charcuterie, wood roasted carrot hummus, crudités	625kcal

FROM THE WOOD OVEN - SERVED WITH SEASONAL VEGETABLES

Wood roasted pork loin, roast baby gem, guanciale, estate buffalo gouda, Caesar dressing	625Kcal
Cam's overnight British White beef, wood roasted beetroots, horseradish, pumpkin seed romesco	593kcal
Red mullet, fennel, chilli, lemon, gooseberry salsa	398kcal
Jack's baby leeks, new season potatoes, estate buffalo hangop, tomatoes, peas, broad beans, pickled radish	472kcal

SIDES

Fried potatoes, Dijon mustard	265kcal
Leaves, summer vegetables, sherry vinaigrette	196kcal

PUDDING

Buffalo gelato/sorbet	161kcal
Meringue, wood roasted vanilla yoghurt, strawberries, elderflower	479kcal
Almond, orange & cardamom cake, blueberries, lemon verbena curd	370kcal

EXTRA

Farmyard cheese board	**16**/-Kcal

ALL NEWT 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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