

FARMYARD KITCHEN
EVENING MENU

CHEF'S CHOICE £95

ASPARAGUS, SHALLOTS, EGG	16/286kcal
DAVID'S CARROTS, SOBRASSA	16/250kcal
SCALLOPS, LEEK, SHALLOTS	25/383kcal
BROCCOLI, BERNAISE SAUCE	15/380kcal
MARGARETHA'S MOZZARELLA, TOMATO, BASIL	17/278kcal
BEEF CROQUETTES, WILD GARLIC	16/473kcal
POTATO, BUTTER, HERBS	12/367kcal
SPRING GREENS, HANG OP, DUKKA	24/460kcal
DAY BOAT FISH, TOMATO, SHALLOT	-/416kcal
LAMB, ONIONS, BRASICAS	75/623kcal
CAMERON'S BEEF, HERB SALSA	80/530kcal

PUDDING

FARMYARD SUNDAE	12/379kcal
CHOCOLATE, YOGHURT, HAZELNUT	12/432kcal
POACHED PEAR, ICE CIDER	10/570Kcal
RHUBARB CRUMBLE, CRÈME FRAICHE	15/670Kcal
FARMYARD GELATO/SORBET	4/101kcal
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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