

FARMYARD KITCHEN

FARMYARD EXPERIENCE - 65

WINE PAIRING - 40

FLATBREAD, SALSA VERDE

BEETROOT, ALMOND, HORSERADISH

&

LAMB CROQUETTES, WALNUT

Babylonstoren - Sprankle - SA

DAY BOAT FISH, LEMON, CAPER, PARSLEY

&

CABBAGE, MUSTARD, SMOKED MAYONNAISE

Babylonstoren - Viognier - SA

LAMB, ONION, MUSHROOM

&

NEW POTATOES, SMOKED BEEF FAT, TARRAGON

Four Vines - Petite Sirah - USA

CHEESE, CRACKERS, CHUTNEY (optional) - 10

LEMON TART, MERINGUE

The Newt in Somerset - Ice Cyder - UK

PLEASE ASK YOUR HOST FOR ALLERGEN INFORMATION

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

FARMYARD KITCHEN

EVENING FEASTING

BEETROOT, ALMOND, HORSERADISH	8/260kcal
CRAB, PEAR, CHICORY	28/325kcal
LAMB CROQUETTES, WALNUT	17/497kcal
LEEK, HAZELNUT, BEEF HEART	12/296kcal
CELERIAC, SEAWEED, TRUFFLE	21/376kcal
CABBAGE, MUSTARD, SMOKED MAYONNAISE	8/383kcal
NEW POTATOES, SMOKED BEEF FAT, TARRAGON	9/406kcal
JERUSALEM ARTICHOKE, GRAINS, KALE	18/395kcal
PASTA, OLD WINCHESTER, BLACK PEPPER	15/301kcal
LAMB, ONION, MUSHROOM	30/438kcal
DAY BOAT FISH, LEMON, CAPER, PARSLEY	-/780kcal

PLEASE ASK YOUR HOST FOR ALLERGEN INFORMATION

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