

FARMYARD KITCHEN
EVENING MENU

PADRON PEPPERS	9/258kcal
TOMATO, GARLIC, BASIL	14/165kcal
BEETROOT, MUSTARD, CAPERS	15/250kcal
BEEF CROQUETTES, CHIVE MAYONNAISE	16/473kcal
MACKEREL, CUCUMBER, DILL	19/283kcal
POTATO, SPICY TOMATOES	12/367kcal
CHARD, RADISH, WATERLIP	15/380kcal
SQUASH GNOCCHI, BLUE CHEESE, SAGE	26/350kcal
DAY BOAT FISH, TOMATO, SHALLOTS, CITRUS `	-/416kcal
LAMB, RAMIRO PEPPER, ALMOND	38/430kcal

PUDDING

FARMYARD SUNDAE	10/379kcal
CHOCOLATE MOUSSE, BABYLONSTOREN TANGO	10/432kcal
LEMON VERBENA SET CREAM, CRUMB	9/342kcal
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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