

FARMYARD KITCHEN
EVENING MENU

CHEF'S CHOICE £95

DAVID'S BEETROOT, MUSTARD, CAPERS	15/250kcal
BROCCOLI, RADISH, HANG OP	15/380kcal
MARGARETHA'S MOZZARELLA, BERRIES, HERBS	15/278kcal
BEEF CROQUETTES, CHIVE MAYONNAISE	16/473kcal
SCALLOP, BROWN BUTTER, BACON	25/383kcal
POTATO, SPICY MAYONNAISE	12/367kcal
SPROUTS, ANCHOVY, BLACKCURRANT	15/289kcal
SQUASH GNOCCHI, BLUE CHEESE, SAGE	26/350kcal
DAY BOAT FISH, SEA LEEKS, CAPERS, LEMON	-/416kcal
VENISON WELLINGTON, MASHED POTATO	90/623kcal
CAMERON'S BUFFALO, BOVRIL	80/530kcal

PUDDING

FARMYARD SUNDAE	10/379kcal
CHOCOLATE MOUSSE, BABYLONSTOREN TANGO	10/432kcal
SEA BUCKTHORN POSSET, THYME SHORTBREAD	12/452kcal
FARMYARD GELATO/SORBET/FROZEN YOGURT	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