

NANCARROW FARM FEAST

SATURDAY 24TH JANUARY

IN THE COURTYARD

Carrot tartare, elderflower vinegar, rye cracker

IN THE OAK BARN

Nancarrow Wildfarmed sourdough & smoked butter

STARTER

Ember roasted beetroot, blackberry balsamic, fresh curds, hazelnut, greenhouse leaves

MAIN

Wood fired Nancarrow beef cooked both slow & pink, parsley, shallots

V - Squash gnocchi, pumpkin seeds, parsley, shallots

Organic bean cassoulet, sourdough crumb, rosemary

Charred cabbage, grilled brassica aioli, gremolata

DESSERT

Bay leaf panna cotta, whey poached rhubarb, honey & oat crumb

Gooseberry pate de fruit

