

NAN CARROW FARM
SUNDAY LUNCH

15TH FEBRUARY

MAIN

Wood roasted Topside of beef served both slow & pink
v- English pulse & root vegetable roast, salsa verde

Roast potatoes, garden rosemary
Ember roasted heritage carrot, Purple sprouting & Organic red
cabbage

January king, aged cheddar, mustard, sourdough & chive
Yorkshire pudding

Gravy – English mustard – Horseradish crème fraiche

DESSERT

Golden syrup pudding, muscovado custard



NAN CARROW
FARM / BARNs / KITCHEN