

FARM LUNCH

14th February

Nancarrow Wildfarmed focaccia, smoked butter £4.5
Garden chard borani, wild leek, crispy garlic £6
Garden radish, Cornish seasalt, olive oil £6

Tamworth mortadella, mustard leaf £12
Pickled carrot, aioli, dukkah £9
Beetroot, stracciatella, hazelnut £9

Polenta agnolotti, pastrami shortrib, horseradish, Old Winchester £26
Ricotta & spinach dumpling, wild garlic & brown butter £20
English chickpea, rainbow chard, rose harissa & meyer lemon £16

Pressed potato, buttermilk, chive & caper £9
Garden salad leaf £6.5

Sao Tome chocolate, Two Fields olive oil, Cornish seasalt £9
Bay leaf panna cotta, forched rhubarb, spent grain £9



Please inform us if you have any allergies. Unfortunately, we can't eliminate the risk of cross contamination.