

FARM LUNCH

6th March

Nancarrow Wildfarmed focaccia, smoked butter £4.5
Garden chard borani, wild garlic £6
Pickled cucamelon, garden radish, fennel £6

Pastrami featherblade, horseradish, mustard leaf £12
Pickled carrot, aioli, dukkha £9
Charred purple sprouting broccoli, smoked crème fraiche, £9
sourdough

Beef & suet pudding, beef sauce, garden greens £24
Whipped ricotta agnolotti, wild garlic pesto, sourdough £20
Organic chickpea, rainbow chard, rose harissa & Meyer lemon £16

Fried potato gnocchi, brown butter, caper & parsley £7
Garden salad leaves, green sauce £6.5

Sao Tome chocolate, Two Fields olive oil, Cornish sea salt £9
Basque cheesecake, rhubarb £9



NANCARROW
FARM / BARNS / KITCHEN

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