

NAN CARROW FARM
SUNDAY LUNCH

29ST MARCH

MAIN

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

Roast potatoes, garden rosemary

Ember roasted heritage carrot, purple sprouting broccoli & Organic red
cabbage

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

Gravy – English mustard – Horseradish crème fraiche

DESSERT

Whipped cheesecake, forced rhubarb, brown butter crumb



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FARM / BARNs / KITCHEN