

FARM LUNCH

Sample Menu

Nancarrow Wildfarmed focaccia, smoked butter	£4.50
Smoked mackerel rilette, courgette pickles	£9
Whipped English bean hummus, seed dukkah	£8
Tempura Courgette blossom, crab & aioli	£16
English mozzarella, Nancarrow tomatoes & basil	£12.50
Cornish tuna carpaccio, grilled salsa, crème fraiche	£market
Ember roasted beetroot, ricotta, hazelnut & sage	£12
Smoked brisket, panzanella, spring onion chimichurri	£29
Agnolotti, Nancarrow aubergine caponata, pesto	£24
Woodfired Seabass, chicken butter, garden lettuce & lemon	£29 / £55
Cornish earlies, garden herbs, aioli & parmesan	£7
Garden salad leaf, goddess dressing & Old Winchester	£7
Caramelized sugar tart, crème fraiche & sea salt	£9



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

FARM LUNCH

13th August

Nancarrow Wildfarmed focaccia, smoked butter	£4.50
Smoked mackerel rilette, courgette pickles	£9
Whipped English bean hummus, seed dukkah	£8
Tempura Courgette blossom, crab & aioli	£16
English mozzarella, Nancarrow tomatoes & basil	£12.50
Cornish tuna carpaccio, grilled salsa, crème fraiche	£market
Ember roasted beetroot, ricotta, hazelnut & sage	£12
Smoked brisket, panzanella, spring onion chimichurri	£29
Agnolotti, Nancarrow aubergine caponata, pesto	£24
Woodfired Seabass, chicken butter, garden lettuce & lemon	£29 / £55
Cornish earlies, garden herbs, aioli & parmesan	£7
Garden salad leaf, goddess dressing & Old Winchester	£7
Caramelized sugar tart, crème fraiche & sea salt	£9



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