

FARM LUNCH

20th August

Nancarrow wildfarmed focaccia, smoked butter	£4.50
Smoked mackerel rilette, garden cucumber, nasturtium	£9
Whipped English bean hummus, seed dukkah	£8
Lamb sausage, yoghurt, courgette pickles, elderflower	£16
English mozzarella, Nancarrow tomatoes & basil	£12.50
Cornish bluefin tuna, grilled salsa, crème fraiche	£16.50
Ember roasted beetroot, elderberry, ricotta, hazelnut & sage	£12
Pastrami blade of beef, wood fired carrot, buttermilk	£29
Kale agnolotti, aubergine caponata, basil & parmesan	£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 & Cornish sea salt	£9



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