FARM LUNCH

Sample Menu

Nancarrow Wildfarmed focaccia, smoked butter	£4.50
Whipped English pulse hummus, seed dukkah	£8
Cold cut beef, courgette pickles, old Winchester & horseradish	£12.00
Pumpkin fritti, parmesan & sage	£9.00
Ember roasted beetroot, whipped ricotta, sage, sunflower seed	£10.00
Smoked beef croquettes, quince mustard	£12.00
Beef forequater pie, caramalised onions, bordalaise sauce	£24
Squash agnolotti, brown butter, sage & pumpkin seed	£22.50
Woodfired seabass, chicken butter sauce, garden lettuce & lemon	£28 / £50
50-day dry aged ribeye, mustard leaf, rocket & salsa verde	£34
Cornish potatoes, garden herbs, aioli & parmesan	£7
Garden salad leaf, goddess dressing & Old Winchester	£7
Apple tart & clotted cream	£9

NANCARROW
FARM / BARNS / KITCHEN

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

FARM LUNCH

Friday 16th October

Nancarrow Wildfarmed focaccia, smoked butter	£4.50
Whipped English pulse hummus, seed dukkah	£8
Cold cut beef, courgette pickles, old Winchester & horseradish	£12.00
Pumpkin fritti, parmesan & sage	£9.00
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