



# THE FARMER'S *Mistress*

LOCAL | SEASONAL | DELICIOUS

## *Summer Private Dining Menu*

**BRONZE PACKAGE**

3 Courses £50pp

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### TO GET YOU GOING

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**HERITAGE TOMATOES** Lemon infused 'feta', green pea hummus, pickled walnut, grilled sourdough ve

**PORK TERRINE** FM piccalilli, celeriac remoulade, toasted brioche

**WHIPPED MUSHROOM PARFAIT** Red onion marmalade, crisp bread

**AGED BEEF TARTARE** Salt cured hens egg, onion ash, pickled shallot, charred gem gf

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### THE MAIN AFFAIR

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**BBQ CAULIFLOWER** Curry, pickled golden raisin, spinach, hung yogurt, sumac gf | ve

**STEAMED SEA BREAM** Samphire, charred lime, chilli & lemongrass broth gf

**CRISPY CHICKEN KIEV** Black truffle butter, creamed spinach, pomme puree

**BLACK ANGUS FLAT IRON STEAK** Celeriac puree, duck fat chips, salsa verde, watercress gf

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### THE FINAL TEMPTATION

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**MOCHA MOUSSE** ve | gf

Whipped chocolate ganache, espresso, raspberry, chocolate soil

**BREAD AND BUTTER PUDDING**

Brioche, blueberry, lemon curd, custard

**SUMMER BERRY PARFAIT** gf

Red berries, yoghurt, surplus strawberry jam, dehydrated strawberries

**ENGLISH CHEESE BOARD** £4 supplement

Crisp bread, red onion chutney, frozen grapes, celery

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Allergens – Please inform us if you are allergic to any food items.  
We cannot guarantee the absence of allergens in our dishes due to our kitchen containing these items.

gf = gluten free | ve = vegan

A 12.5% Service Charge will be applied to each bill



