

THE FARMER'S *Mistress*

LOCAL | SEASONAL | DELICIOUS

Summer Private Dining Menu

GOLD PACKAGE

English sparkling on arrival, 5 courses £70pp

MISTRESS TASTER

LAMB CROQUETTE Apricot harissa, yoghurt

HOT SMOKED SALMON Cornbread, crème fraîche, caviar

– or –

BUBBLE & SQUEAK FRITTER Rocket pesto ve

SMOKED APPLEWOOD CHEDDAR CROQUETTE Chili jam ve

TO GET YOU GOING

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

THE MAIN AFFAIR

BBQ CAULIFLOWER Curry, pickled golden raisin, spinach, hung yogurt, sumac 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

MISTRESS TASTER

STRAWBERRY CHEESECAKE CHOUX BUN ve option

THE FINAL TEMPTATION

MOCHA MOUSSE gf | ve

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

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



