

PIES & PINOT *Thursday from 5pm to 10pm*

Settle in for a comforting evening at the farm every Thursday. A hearty homemade pie made with the best of the season, served with creamy mash, farm greens and proper gravy. Perfectly paired with a glass of Pinot to match the mood, all for £28. This menu is available on Thursday evenings only.

PINOTS

WEISSBURGUNDER, P. BLANC, JUDITH BECK, AUSTRIA
MONSTABLE, P. NOIR, HAUTE VALLÉE DE L'AUDE, FRANCE
ALTA PAVINA, P. NOIR, CASTILLA Y LEÓN, SPAIN

SMALL PLATES

FOCACCIA, HONEST TOIL OLIVE OIL, ENGLISH BALSAMIC - VG
HAM, PICKLES
POTATO, SHALLOT, WITHERIDGE - V
COAL-ROASTED SQUASH, GARLIC YOGHURT, SAGE - V
BEETROOT, ALMOND TARATOR, CAPERS - VG

PIES

CELERIAC & SWEDE - V
BEEF SHIN, MUSHROOM & REBELLION IPA

PUDDING

APPLE CRUMBLE, BAY LEAF CUSTARD
CHILTERN ICE CREAM OR SORBET

FLOCK FRIDAYS *Friday from 5pm to late*

We're serving wood-fired birds from Potash Farm in Tring, cooked whole and priced by weight. Choose your chicken on arrival and we'll roast it over flames until golden.

BLACKLINES COCKTAILS

SPICY MARGARITA

PALOMA

HUGO SPRITZ

DIRTY SHIRLEY

RUM PUNCH

APERITIVO SPRITZ

SMALL PLATES

HOUSE FOCACCIA, CHICKEN SKIN BUTTER
SQUASH, GARLIC YOGHURT, CRISPY SAGE - V
CHICKEN LIVER PARFAIT, CRISP BREAD
BEETROOT, ALMOND TARATOR, CAPERS - VG

CHICKEN

PRICED BY WEIGHT/ £4.50 PER 100G

Included:

WHOLE WOOD-FIRED CHICKEN, CHICKEN FAT POTATOES,
BADGER'S GARDEN SALAD, SMOKED AIOLI

ASK OUR TEAM FOR WEEKLY CHANGING BUTTER

Potash Farm chicken is pasture-raised and free-roaming

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PUDDING

APPLE CRUMBLE, BAY LEAF CUSTARD
CHILTERN ICE CREAM OR SORBET

THE BARN *Saturday & Sunday from 12.30pm*

Shaped by our community of British producers, our menu tells the story of the land it hails from. We champion regenerative, ethical, and small-scale farming, prioritising local produce and remaining committed to environmental and social responsibility.

TO START

FORAGER'S GIN & TONIC
SPICED PEAR BELLINI
NEGRONI SBAGLIATO

SMALL PLATES

FOCACCIA, HONEST TOIL OLIVE OIL, ENGLISH BALSAMIC - VG
HAM, PICKLES
POTATO, SHALLOT, WITHERIDGE - V
COAL-ROASTED SQUASH, GARLIC YOGHURT, SAGE - V
BEETROOT, ALMOND TARATOR, CAPERS - VG

LARGE PLATES

CONFIT PORK CHEEK, CELERIAC PUREE, QUINCE

PIZZA & DIPS

TOMATO, ENGLISH MOZZARELLA, BASIL - V
PUMPKIN, MUSHROOM, KALE PESTO - VG
SALAMI, CAPERS
SAUSAGE, RICOTTA, SEASONAL GREENS, CHILLI
HOGGET, SLOW-ROASTED TOMATO, ROSEMARY
SMOKED GARLIC AIOLI - VG
HOT HONEY - V

PUDDING

APPLE CRUMBLE, BAY LEAF CUSTARD
CHILTERN ICE CREAM OR SORBET