

FLOCK FRIDAY

We're serving wood-fired birds from Potash Farm in Tring, cooked whole and served feasting style, with all the trimmings.

BLACKLINES COCKTAILS 9

SPICY MARGARITA

Los Arcos, chilli, lime, agave

PALOMA

Los Arcos, Vida Mezcal, grapefruit soda, lime, sea salt

HUGO SPRITZ

Sapling Gin, elderflower, sparkling wine, mint, lemon, soda

APERITIVO SPRITZ

Aperitivo, sparkling wine, soda

DIRTY SHIRLEY

Sapling Vodka, grenadine, ginger ale, lemon, blood orange

RUM PUNCH

Two Drifters Rum, pineapple, passion fruit, ginger, lime, bitters

SMALL PLATES

HOUSE FOCACCIA, CHICKEN SKIN BUTTER 4

CHICKEN LIVER PARFAIT, PICKLED FIGS, CRISP BREAD 10

ASPARAGUS, ALMOND TARATOR, CAPER & RAISIN - VG, GF 13

ENGLISH BURRATA, CASTELFRANCO, RHUBARB, SEED GRANOLA - V, GF 14

CHICKEN

£29 PER HEAD

Included:

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

ASK OUR TEAM FOR OUR WEEKLY-CHANGING BUTTER

Potash Farm chicken is pasture-raised and free roaming.

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SIDES

CHARRED BRASSICAS, ANCHOVY - GF 6

CHICKEN FAT POTATOES - GF 6

BADGER'S GARDEN SALAD - VG, GF 6

THE BARN *Saturday & Sunday*

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.

SNACKS

FOCACCIA, CHILTERN RAPESEED, TOMATO BALSAMIC - VG
CONFIT PHEASANT, CHEDDAR & SPELT ARRANCINI

SMALL PLATES

BADGER'S GARDEN SALAD - VG
HAM & PICKLES
JERSEY ROYALS, SMOKED HAMHOCK, PEAS, LOVAGE
ASPARAGUS, ALMOND TARATOR, CAPER & RAISIN - VG
ENGLISH BURRATA, CASTELFRANCO, RHUBARB, SEED GRANOLA - V

PIZZA

TOMATO, ENGLISH MOZZARELLA, BASIL - V
SPROUTING BROCCOLI, ANCHOVY, CARAMELISED ONION
WILD MUSHROOM, VEGAN N'DUJA, OREGANO - VG
SALAMI, FENNEL, SALTED ENGLISH RICOTTA
SAUSAGE, SOBRASADA, CHILLI

DIPS

SMOKED GARLIC AIOLI - VG
HOT HONEY - V