

26<sup>TH</sup> JANUARY 2019

# WINTER AT NANCARROW



**NANCARROW**  
FARM / BARNs / KITCHEN

IN THE COURTYARD

**APERITIF**

**HAKE BRANDADE, TOASTED BRIOCHE, HORSERADISH**

*V- Fermented wild garlic potato cake, horseradish*

IN THE BARN

**FARMHOUSE BREAD, SALTED BUTTER**

**BARLEY, SMOKED WILD MUSHROOM, PORK SKIN, WOODSORREL**

*V – Barley, smoked wild mushrooms, crispy parsnip, foraged sorrel oil*

**NANCARROW BEEF SLOW COOKED OVER FIRE & SERVED PINK,  
WILD LEEK BUTTER**

*V – Hasselback Jerusalem artichokes, purple sprouting broccoli, leek butter*

Chargrilled squash, rosehip vinegar, sage & chestnut pesto, pumpkin seeds

Glazed salt baked beetroots, burnt turnips, winter greens & Nordic mustard

**COINTREAU SPONGE, MILK CHOCOLATE, BLOOD ORANGE, CRÈME  
FRAICHE GELATO**

**SLOE GIN PASTILLE**