

16<sup>TH</sup> MARCH 2019

# FARM DINNER AT NANCARROW



**NANCARROW**  
FARM / BARN / KITCHEN

IN THE COURTYARD

HAY SMOKED LAMB LEG, BURNT BAY OIL, HAY SALT

*PINOT NOIR SPARKLING ROSE, 2014, POLGOON VINEYARD*

IN THE OLD MILL

WARM POTATO BREAD, FRESH CURDS, BROWN CHEESE  
SMOKED HADDOCK BRANDADE, CRISPY HADDOCK, BLACK GARLIC MAYO  
FARMHOUSE SOURDOUGH & BUTTER

GRILLED SPROUTING BROCCOLI, SMOKED BUTTER, RAW BEEF, HAZELNUT  
BUTTER, PICKLED MUSTARD SEEDS

BRAISED SHORT RIB & SEARED BEEF FILLET  
MARMITE GLAZED CELERIAC, SMOKED WILD MUSHROOMS  
OVERNIGHT BAKED CABBAGE, ONION PUREE

SOURDOUGH CUSTARD TART, PUFFED GRAINS, 2018 GARDEN RASPBERRIES

SPELT KNOT BUNS

TEA & COFFEE