

6TH APRIL 2019

SPRING AT NANCARROW



NANCARROW
FARM / BARNs / KITCHEN

IN THE COURTYARD

APERITIF

SEAWEED TAPIOCA, ASPARAGUS, SMOKED RICOTTA, CURED YOLKS

IN THE BARN

DA BARA SOURDOUGH, SALTED BUTTER

**LAMB SADDLE, LAST YEARS WILD GARLIC, PICKLED TURNIP, WOOD
SORREL**

V – Smoked leek terrine, last years wild garlic, pickled turnip, wood sorrel

**NANCARROW PRIME BEEF RUMPS, THREE CORNERED LEEKS,
MUSTARD**

V – Crispy duck egg, purple sprouting broccoli, Yarg & cider fondue

Ember baked beetroot, rhubarb vinegar, radish, wild nettle, salted oats

Grilled heritage carrots, birch sap, cardamom, rainbow chard, smoked
almond

BARLEY MALT PARFAIT, RUFF PUFF, ALEXANDER PICKLED APPLE

RHUBARB CUSTARD CREAM