

9<sup>TH</sup> MARCH 2019

# SPRING AT NANCARROW



**NANCARROW**  
FARM / BARN / KITCHEN

**IN THE COURTYARD**

**APERITIF**

**JIGGED SQUID WITH INK BREAD, WILD GARLIC**

*V - PICKLED SCARLET ELF CAPS, WILD GARLIC, WOODFIRED BREAD*

**IN THE BARN**

**FARMHOUSE BREAD, SALTED BUTTER**

**EMBER BAKED BEETROOT, WILD LEEK, HORSERADISH & HAZELNUT**

**NANCARROW PRIME BEEF, BONE MARROW**

*V - Smoked turnip, rainbow chard, goats curd, wood sorrel*

Beef fat King Edward potato, kitchen garden herbs, heart bottarga

Spring greens, roasted onion, anchovy & pickled chilli

**RYE WAFFLE, CORNISH LEMON, CRÈME FRAICHE, TONKA BEAN**

**HIBISCUS & RICOTTA DOUGHNUTS**