



LUNCH MENU

{ SAMPLE }

MENU 1

Salmon

Confit Norwegian salmon, prawn butter toast, lemon aioli, cucumber brunoise, cucumber gel, micro herbs

Lamb

36 hour lamb neck, sweetcorn sauce, rosemary jus, confit potatoes, semi dried tomatoes, dukkah

Pannacotta

Yeast, farm cream, , milk chocolate and sea salt ice cream, milk chips

MENU 2

Ravioli

Slow cooked suckling pig, sauce dijonnaise, garden pea, crisp pork flour, homemade pancetta, oxalis

Venison

Free range farm venison, smoked potato, sauce Robert, blackberries, buffalo yoghurt, wild sorrel

Milk and Honey

Jersey milk ice cream, honey comb, white chocolate meringue, honey syrup

MENU 3

Green Risotto

Fresh green garlic, carnaroli rice, local goats cheese, hazelnut crumb

Free range beef

Char grilled fillet, buffalo milk curds, beef drippings, pumpkin fitters, beer foam, mushroom powder

Strawberry Biscuit

White chocolate creameux, almond shortbread, strawberry sorbet, crystalised mint, toffee snap

Bartholomeus Klip

F A R M H O U S E