

# DAISY&Co.

## WILD FARM MENU

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### FOR THE TABLE

**blythburgh scotch egg**  
with mustard sauce  
*gluten, eggs, milk, mustard*

**sourdough**  
Pinner forged wild garlic oil  
butter  
*gluten, milk, sesame*

**kimchi fritters**  
coconut, cucumber & mint raita  
*gluten, soya*

**thai red arancini**  
siracha mayo, crispy thai basil  
*gluten, eggs, fish, milk,  
mustard, sesame, sulphates*

**pizzette**  
rosemary & garlic oil  
*gluten*

**crispy chard stalks**  
blood orange aioli  
stalks unused from our brunch menu,  
previously composted  
*gluten, eggs, mustard*

pesto & pecorino  
*gluten, milk, nuts*

pesto, tomato & whole burrata  
*gluten, milk, nuts*

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### GARDEN, GREENHOUSE & POLYTUNNEL

a selection of plant based dishes selected from Wild Farm. Freshly picked by our gardeners

**grilled hispi cabbage**  
marmite butter emulsion, black  
garlic mayo, crunchy breadcrumbs  
*gluten, eggs, milk, mustard,  
sesame*

**charred purple sprouted broccoli**  
sunflower seed & ricotta  
*milk*

**roasted beetroot**  
horseradish creme fraiche  
*milk*

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### OTHER STARTERS

**hand rolled egg yolk ravioli**  
roasted onion, Wild Farm nettle  
pesto, pecorino  
*gluten, eggs, milk, nuts*

**english asparagus**  
wood cooked rapeseed mayonnaise  
*eggs, mustard*

**chicken liver parfait**  
greengage jam with toasted  
sourdough  
*gluten, eggs, milk, sulphates*

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### MAINS

**risotto**  
pea, asparagus, vegetable broth,  
pecorino  
*milk*

**chicken escalope**  
elephant garlic & sage butter  
*gluten, eggs, milk*

**roasted line caught cod**  
spiced red pepper, tomato, butter  
beans  
*fish*

**mushroom ragu**  
hand rolled pasta, parmesan,  
sunflower pesto & pangritata  
*gluten, eggs, celery, soya,  
sulphates*

**dairy cow bavette**  
roasted onion, chips, béarnaise/  
peppercorn  
*gluten, fish, milk, sulphates*

**ray wing**  
burnt butter & caper sauce  
*gluten, fish, milk,*

**gnocchi**  
with Wild Farm nettle pesto,  
pecorino cheese  
*gluten, milk, eggs, nuts*

**confit pork belly**  
apple, crackling  
*mustard, celery*

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### HOT STONE

cook on your own hot stone at your table served with hand cut chips, Wild Farm leaf salad, confit garlic aioli, Wild Farm herbs & chimichurri

**steak sirloin 8oz / 16oz**  
peppercorn sauce  
*gluten, milk, mustard, fish,  
sulphates, egg*

**rib eye 8oz / 16oz**  
peppercorn sauce  
*gluten, fish, milk, mustard,  
sulphates, egg*

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### GARDEN SIDES

all £4.75

**hand cut chips**  
with garlic aioli  
**gluten, sulphates**

**cornish roasted new potatoes**  
**milk**

**Wild Farm creamed greens**  
chilli & garlic  
**milk**

**garden salad**  
hand picked from Wild Farm and  
our garden  
**gluten, mustard**

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### WOOD FIRED PIZZA

#### the greta

San Marzano DOP tomato, vegan  
nduja sausage Julienne Bruno  
superstraccia, sun blushed  
tomatoes, jalapeño  
**gluten, sulphates**  
£13.15

#### pinner's italian stallion

San Marzano DOP tomato, nduja  
sausage, jalapeños, chilli  
honey, crispy sausage,  
mascarpone, fior di latte  
**gluten, milk**  
£14.70

#### the fun guy

Crème béchamel, portobello  
mushroom, pecorino, truffle,  
pumpkin seeds, fior di latte  
**gluten, milk, mustard**  
£13.65

#### the wham bam pepperoni man

San Marzano DOP tomato,  
pepperoni, fior di latte  
**gluten, milk, soya**  
£14.20

#### margherita ta ta ta tah

San Marzano DOP tomato, fior di  
latte, basil  
**gluten, milk**  
£10.50

#### the hula hula

San Marzano DOP tomato, ham,  
pineapple, fior di latte  
**gluten, milk**  
£13.65

#### rocket man

San Marzano DOP tomato, parma  
ham, parmigiano reggiano, fior  
di latte, rocket  
**gluten, milk, nuts**  
£14.20

#### cheese to please

San Marzano DOP tomato, fior di  
latte, parmesan, gorgonzola,  
brie  
**gluten, milk**  
£14.20

#### maradona

San Marzano DOP tomato,  
anchovy, baby capers, lemon  
drizzle, pesto, fresh rocket,  
black olives, fior di latte  
**gluten, milk, fish, sulphates**  
£13.65

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### PIZZA ADD ONS

#### crust dipper

garlic herb aioli, pesto mayo

**free** chilli flakes, oregano, rocket, fresh basil

**£1** mushrooms, olives, red chilli, green chilli, capers, garlic, tomato

**£2** pepperoni, nduja, buffalo mozzarella, parma ham, anchovies, vegan nudja, Julienne Bruno vegan  
superstraccia, pesto

**£3** gluten free base (handled in our kitchen where non GF flour is present)

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### A BIT ABOUT WILD FARM ...

we are a no-dig market garden in Radlett, growing fruit and vegetables using organic principles free from harmful chemical sprays.

#### MARKET GARDEN

This is the place that is all about seasonality everything is driven by the gardener - they grow - our chef then writes the menu. Menu change dependant upon what our market garden team deem to be in perfect condition. Home grown, clarity of flavour and packed full of nutrients. These are our drivers for our menu.

#### POLYTUNNEL & GREENHOUSE

These act as our nursery as we grow everything from seeds. We have heated beds and growing lights to produce the correct environment and aim for a bountiful crop.

#### FRUIT

We grow our own fruit and over the coming years will be expanding our orchard to include more varieties of apples, pear & plum trees. We currently crop raspberries, gooseberries, strawberries, red, black & white currents, green & red gooseberries, greengages & cultivated & wild blackberries.

#### CHICKENS

In our grounds you will find our flock of chickens laying eggs daily. Next year we will add some geese and quails.

#### FERMENTARY

To extend the use of our produce we will ferment as much as we can in-house you may see the odd kilmer jar bubbling away on shelves upstairs.

#### BELU WATER

We are proud supporters of Belu Water. They are a social enterprise that gives 100% of its profits to water aid.

#### BEE'S

Our honeybees are great pollinators for our crops and particularly our edible flowers. The honey produced early season has a distinct taste from the lime trees. We sell some jars here within the restaurant.