

DAISY&Co.

WILD FARM MENU

FOR THE TABLE

pigs in blankets
with cranberry sauce 7.50

sourdough
cheese & pickle butter 5.50

kimchi fritters
coconut, cucumber & mint raita 6.00

zucchini fritti
lemon, chilli & mint raita 6.00

pizzette
rosemary, garlic oil 7.50
pesto, pecorino 8.50
pesto, tomato, whole burrata 12.00

thai red arancini
sriracha mayo, crispy thai basil 6.00

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, pangritata 9.00

miso glazed celeriac fondants
burnt butter celeriac puree,
Wild Farm herb oil 9.00

jerusalem artichoke soup
walnut pesto, foccacia 9.50

*our marmite is made by our Head Chef Scott,
from our waste sourdough*

OTHER STARTERS

hand rolled egg yolk ravioli
roasted onion, spinach pasta dough,
ricotta, pecorino 10.00

goose terrine
Wild Farm piccalilli, garlic toasts 10.00

**beetroot & dill cured
salmon gravadlax**
dill creme fraiche, pickled beetroot,
cucumber 10.50

MAINS

squash risotto
pumpkin seed crunch, rosemary oil
14.00/21.00

chicken escalope
elephant garlic, sage butter 22.00

pan fried red mullet
wild farm greens, aubergine puree, chilli,
garlic, rosemary oil 24.00

pumpkin & walnut angolotti
sage brown butter sauce
15.00

dairy cow bavette
roasted onion, chips,
truffle mushroom sauce / peppercorn 24.00

ray wing
burnt butter caper sauce 18.00

gnocchi
Wild Farm basil pesto, pecorino 15.00

lamb ragu
hand rolled pasta, mint, ricotta 25.00

mushroom ragu
hand rolled pasta, parmesan, basil pesto,
pangritata 18.00

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

sirloin 8oz / 16oz
peppercorn sauce 24.00/45.00

rib eye 8oz / 16oz
peppercorn sauce 28.00/52.00

GARDEN SIDES

all 4.75

hand cut chips
confit garlic aioli

crispy roast potatoes
parmesan & oregano

cauliflower cheese
garlic herb crumb

Buttered sprouts
garlic, rosemary

WOOD FIRED PIZZA

the greta
San Marzano DOP tomato, vegan nduja
sausage Julienne Bruno superstraccia,
sun blushed tomatoes, jalapeño 13.15

the wham bam pepperoni man
San Marzano DOP tomato, pepperoni, fior
di latte 14.20

rocket man
San Marzano DOP tomato, parma ham,
parmigiano reggiano, fior di latte,
rocket 14.20

Pinner's italian stallion
San Marzano DOP tomato, nduja sausage,
jalapeños, chilli honey, crispy sausage,
mascarpone, fior di latte 14.70

margherita ta ta ta tah
San Marzano DOP tomato, fior di latte,
basil 10.50

the fun guy
Crème béchamel, portobello mushroom,
pecorino, truffle, pumpkin seeds, fior
di latte 13.65

Wild Farm Special
Fior di latte, courgettes, beetroot,
confit garlic, flowers, tobacco onions
13.65

maradona
San Marzano DOP tomato, anchovy, baby
capers, lemon drizzle, pesto, fresh rocket,
black olives, fior di latte 13.65

PIZZA ADD ONS

crust dipper
garlic herb aioli, pesto mayo 1.00 each

free chilli flakes, oregano, rocket, fresh basil

1.00 mushrooms, olives, red chilli, green chilli, capers, garlic, tomato

2.00 pepperoni, nduja, buffalo mozzarella, parma ham, anchovies, vegan nudja, Julienne Bruno vegan superstraccia, pesto

3.00 gluten free base (handled in our kitchen where non GF flour is present)