

DAISY&Co.

WILD FARM MENU

FOR THE TABLE

blythburgh scotch egg
with mustard sauce £7.50
gluten, eggs, milk, mustard

sourdough
cheese & pickle butter £5.50
gluten, milk, barley, sulphite

kimchi fritters
coconut, cucumber & mint raita
£6.00
gluten, soya

zucchini fritti
lemon, chilli & mint raita £6.00
gluten, eggs, soya

pizzette
rosemary & garlic oil £7.50
gluten
pesto & pecorino £8.50
gluten, milk, nuts
pesto, tomato & whole burrata £12.00
gluten, milk, nuts

thai red arancini
siracha mayo, crispy thai basil
£6.00
gluten, eggs, fish, milk, mustard, sesame, sulphates

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
gluten, eggs, milk, mustard, sesame

kohlrabi carpaccio
charred peaches & fettish £9.00
sulphates, milk

polytunnel padrons
smoked salt £7.00

OTHER STARTERS

hand rolled egg yolk ravioli
roasted onion, spinach pasta
dough, ricotta, pecorino £10.00
gluten, eggs, milk, nuts

striped courgette & basil soup
herb sour cream £9.00
milk

mushroom parfait
greengage jam with toasted
sourdough £10.00
milk, soya, gluten

MAINS

**polytunnel tomato & basil
risotto**
toasted seeds & glaston brick
£14.00/£21.00
milk, sesame

chicken escalope
elephant garlic & sage butter £22
gluten, eggs, milk

pan fried red mullet
wild farm greens, aubergine
puree, chilli, garlic & rosemary
oil £24.00
fish, sesame

tropea onion spaghetti
pecorino & black pepper £15.00
milk, gluten

dairy cow bavette
roasted onion, chips,
truffle mushroom sauce/ peppercorn
£24.00
gluten, fish, milk, sulphates

ray wing
burnt butter & caper sauce £18.00
gluten, fish, milk,

gnocchi
with Wild Farm basil pesto,
pecorino £15.00
gluten, milk, eggs, nuts

lamb ragu
hand rolled pasta, mint & ricotta
£25.00
gluten, eggs, celery, sulphates

mushroom ragu
hand rolled pasta, parmesan,
basil pesto & pangritata £18.00
gluten, eggs, celery, soya, sulphates, nuts

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 or truffle mushroom sauce
£24.00/£45.00
gluten, milk, mustard, sulphates, egg

rib eye 8oz / 16oz
peppercorn or truffle mushroom sauce
£28.00/£52.00
gluten, milk, mustard, sulphates, egg

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WILD FARM MENU

GARDEN SIDES

all £4.75

hand cut chips
with garlic aioli
gluten, sulphates

french & runner beans
salted & buttery
milk

mixed leaf salad
with lemon dressing and
Wild Farm flowers
mustard

kohlrabi slaw
kohlrabi, greens, radish,
spring onion, peppery
mustard dressing
Milk, Mustard

WOOD FIRED PIZZA

the greta

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

the wham bam pepperoni man

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

rocket man

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

pinner's italian stallion

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

margherita ta ta ta tah

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

the fun guy

Crème béchamel, portobello
mushroom, pecorino, truffle,
pumpkin seeds, fior di latte
£13.65

gluten, milk, mustard

Wild Farm sepcial

Fior di latte, courgettes,
beetroot, confit garlic,
flowers, tobacco onions £13.65
gluten, milk

maradona

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

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)

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.

CHICKENS

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

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.

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.

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.

BEE'S

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.

BELU WATER

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