

DAISY&Co. ALLERGY MENU

★ SET MENU ★
Every night from 4pm-6.30pm
2 course £20
3 course £24
Dishes with a ★ are included

FOR THE TABLE

zucchini fritti (V)

lemon, chilli & mint raita 6.00
gluten, eggs, soya

humous (VE)

chilli & harissa, crisp bread £6.00
sesame, gluten

sourdough (V)

estate dairy cultured butter 5.50
gluten, milk, barley, sulphite

pizzette (V)

rosemary & garlic oil 7.50
gluten
pesto & pecorino 8.50
gluten, milk, nuts

kimchi fritters (V)

coconut, cucumber & mint
raita 6.00
soya

thai red arancini (V)

siracha mayo, crispy thai basil
6.00
gluten, eggs, milk, mustard, sesame, sulphite, soya

GARDEN, GREENHOUSE & POLYTUNNEL

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

charred nduja hispi cabbage ★

whipped herb feta, hot honey 9.00
milk

burrata & crushed pea salad (V)

mint, lemon & caper dressing 8.00
milk, sulphur, mustard

nettle soup (V) ★

poached egg, focaccia 9.50
milk, eggs, gluten

OTHER STARTERS

grilled asparagus (V)

hollandaise, poached egg 12.00
milk, sulphur, eggs

chicken liver parfait ★

quince, almonds & chargrilled
focaccia 10.00
milk, gluten, egg, nuts

pan fried scallops

butternut squash puree beetroot gel &
crispy chorizo 10.50
milk, shellfish

MAINS

wild garlic & lemon tagliatelle

pistachio pangrattato 20.00
gluten, eggs, milk, nuts

chicken escalope

elephant garlic & sage butter 22
gluten, eggs, milk, soya

goats cheese salad ★

Wild Farm leaves, rocket, strawberries,
croutons, strawberry vinaigrette 16.00
sulphur, gluten, milk

goats cheese agnolotti (V)

sautéed wild garlic & farm green puree
18.50
milk, gluten, eggs

dairy cow bavette

roasted onion, chips,
peppercorn sauce 28.00
gluten, fish, milk, sulphite, soya

sea trout

peas, baby gem lettuce, Jersey royals
24.00
milk, fish

asparagus risotto (V)

pea, farm herbs, pecorino 13.00/22.00
milk

braised beef & polenta doppio ★

filled ravioli with parmesan cream sauce,
almonds 24.00
celery, milk, egg, gluten, sulphite, nuts

aubergine schnitzel (VE) ★

lemon aioli, cucumber and dill salad
22.00
soya, sulphur

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

WEDNESDAY STEAK NIGHT

Enjoy a complimentary bottle of Salice Salentino when you
order any two of our steaks

steak sirloin 8oz

peppercorn sauce 28.00
gluten, milk, mustard, sulphite, soya, egg

rib eye 8oz

peppercorn sauce 32.00
gluten, milk, mustard, sulphite, soya, egg

GARDEN SIDES

harissa roasted carrots (V)

£4.75 *nuts*

sprouting broccoli (V)

garlic butter
milk, nuts

roasted new potatoes (V)

with slow cooked garlic £4.75
milk, soya

flower pot of chips (V)

confit garlic aioli £6.00
gluten, sulphite, soya

★ WOOD FIRE PIZZA ★

the greta

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

italian stallion

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

the fun guy

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

the wham bam pepperoni man

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

margherita ta ta ta tah

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

rocket man

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

maradona

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

Wild Farm Special (V)

Asparagus, confit garlic, stracciatella
13.65
gluten, milk