

# 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, 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*

**jerusalem artichoke soup**  
walnut pesto £8.50  
*celery, milk, nuts, gluten*

---

### OTHER STARTERS

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

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

**smoked salmon**  
roasted beetroot, pickled fennel &  
ricotta, fill, horseradish root,  
malden salt, extra virgin rapeseed oil  
£10.00  
*milk, fish sulphur*

---

### MAINS

**squash risotto**  
pumpkin seed crunch, rosemary  
oil £14.00/£21.00  
*milk, soy*

**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*

**pumpkin & walnut angolotti**  
sage brown butter sauce £15.00  
*milk, gluten, nuts, egg*

**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*

# DAISY&Co.

## WILD FARM MENU

---

### GARDEN SIDES

all £4.75

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

**pink fir potatoes**  
fetish & roasted  
hazelnuts  
**milk, nuts,**  
**sulphur, mustard**

**puntarella & french  
bean salad**  
with anchovy dressing  
**fish, sulphur**

**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**

#### **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 £1**

garlic herb aioli, pesto mayo, hot honey and ranch

**£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.