

DAISY&Co.

Allergy Menu

FOR THE TABLE	zucchini fritti, lemon, chilli & mint raita (VE)	G E So	6.0
	focaccia, chiltern oil, balsamic (VE)	G M Su	5.5
	wood fired padron peppers (VE)		5.0
	nocellara olives (VE)		5.0
SMALL PLATES	courgette fritters, lemon & chilli raita (V)	M E N So	7.7
	thai red arancini, sriracha mayo, crispy thai basil (V)	G E M Mu Se Su So	7.5
	kimchi fritters, coconut, cucumber & mint raita (VE)	So	7.5
	crispy hashbrown, fermented chilli honey, hung yoghurt (V)	M Su	6.5
	wood fired sardines on toast, fennel & parsley	F G	8.0
	courgette flower filled ricotta, tomato fondue , basil sauce (V)	M G N	9.5
FRESH FROM THE FARM	wood charred peaches, green bean, confit garlic, cashew cream (VE)	N Su	10.0
	heritage tomato, burrata, garden oregano, basil (V)	M N	10.5
	courgette & gorgonzola risotto, courgette crisp (V)	M	13.0/22.0
	charred broccoli & feta tart, hazelnut, pea shoots (V)	G E M N	15.5
	wood fired flatbread, heritage tomatoes, burrata, sorrel pesto (V)	G M N	14.5
	farm beetroot, goats cheese cream, herb oil, honeycomb (V)	M	11.0
MAIN PLATES	dairy cow bavette, chimichurri, broccoli	G M Su So	28.0
	sea trout, peas, baby gem lettuce	M F	24.0
	rib-eye 8oz steak, roasted garlic shallots, chips & peppercorn sauce	G M Mu Su So E	32.0
	lemon tagliatelle, pistachio pangrattato (V)	G E M N	18.5
	aubergine schnitzel, lemon aioli, cucumber and dill salad (VE)	So Su	22.0
SIDES	flower pot of chips, confit garlic aioli (V)	G Su So	6.0
	buttered jersey royals (V)	M	6.0
	sauteed courgette, garlic, mint	M	5.5
	charred hispi cabbage, hazelnut romesco (V)	G N Su	4.8
	sauteed farm greens (V)	N	5.0
	fennel, parsley, leafy salad, lemon balm dressing (VE)		5.0
WOOD FIRED PIZZA	the wham bam pepperoni man San Marzano DOP tomato, pepperoni, fior di latte	G M So	14.2
	rocket man San Marzano DOP tomato, parma ham, parmigiano reggiano, fior di latte, rocket	G M N	14.2
	Pinner's italian stallion, San Marzano DOP tomato, nduja sausage, jalapeños, chilli honey, crispy sausage, mascarpone, fior di latte	G M	14.7
	margherita ta ta tah San Marzano DOP tomato, fior di latte, basil (V)	G M	10.5
	cheesy does it, fior di latte, pear, gorgonzola, ricotta (V)	G M	13.7
DESSERT	tirimisu layered italian dessert	M G So	9.5
	baked cookie dough, vanilla ice cream & biscoff crumb	M G So E	9.5
	warm brownie, vanilla icecream, fresh strawberries (GF)	M So E	9.5
	burnt basque cheesecake, enveloped in caramelised crust with creamy rich interior from basque region of spain	E M G So	9.5
	half dozen burnt butter & orange madeleines baked to order in 15 minutes, great with a coffee! Or let us box up and you can take home	E M G	7.5

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.

Find out more about our Wild Farm



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

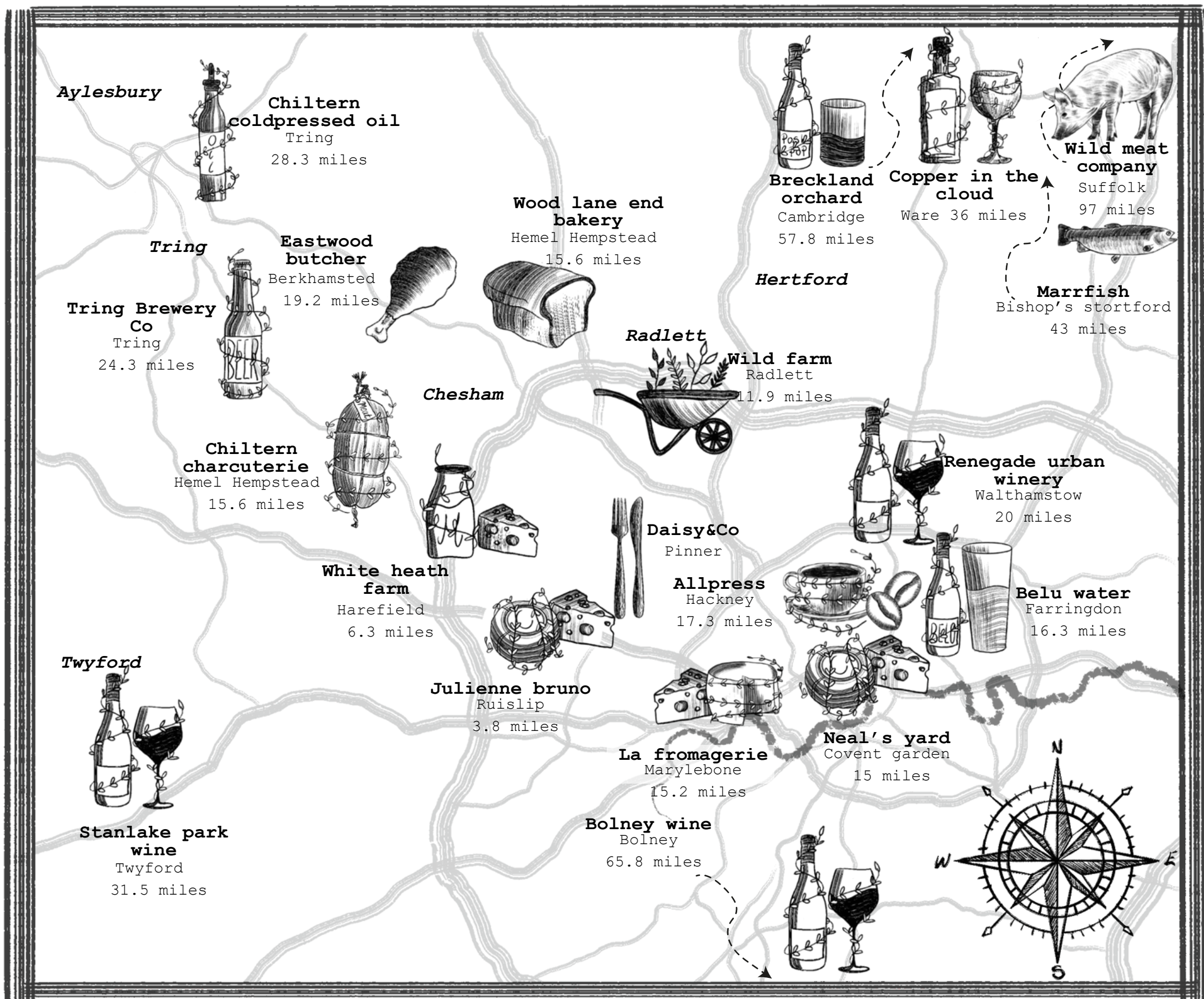
To extend the use of our produce we will ferment as much as we can in-house you may see the odd kilmer jar bubbling away on our shelves upstairs.

BELU WATER

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

BEEES

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.



For allergy visit our website... or ask a member of staff for an allergy menu

Please inform staff of any allergies, intolerances or other dietary requirements before placing your order as ingredients may have changed since your last visit & not all ingredients can be listed. As we use shared equipment in a busy kitchen, some products may not be suitable for those with severe allergies and we cannot guarantee the total absence of allergens within our dishes. If you have any questions or concerns, please speak to the manager or supervisor on duty.