

In the month of May, our farm truly comes alive and Field 28 is transformed into a rhapsody in green

Heralding the bounty of summer, May brings its rich harvest of leafy greens, courgette flowers, tokyo turnips and wet garlic to our menu, alongside the first blooms of the season. Prodigious planting and sowing this month will shape our menus in the months to come and the coming weeks will be amongst the busiest on the farm for the year.

APPETISERS

FRESHLY BAKED FOCACCIA (V) • £4

HOUSE MARINATED GORDAL OLIVES (V) • £4.25

WILD GARLIC ARANCINI / AGED PARMESAN / WILD GARLIC AIOLI • £4.50

HAGGIS FRITTERS / KATSU KETCHUP • £4.75

ANCHOVIES • £4.50

STARTERS

PERSIAN SPICED TOMATO, AUBERGINE & LEMON SOUP (V)

harissa oil / feta cheese / garlic & rosemary focaccia

... pairing: (v) 2020 Sepp Moser Zweigelt / light, crunchy red fruit with a hint of pepper / 175ml • £6.75

GRILLED ASPARAGUS & BURRATA (N)

sorrel hummus / roast jersey royals / pistachios / oxalis

... pairing: (v) 2020 Domaine Daniel Seguinot, Chablis / lean and flinty, with salty apples and pears / 175ml • £10.75

SURF & TURF (N) • £2 SUPPLEMENT

a warm salad of pork belly / chorizo / octopus / oyster leaf & romesco sauce

... pairing: 2017 Barbera d'Asti Superiore / black cherry, chocolate, & toasted oak / 175ml • £8.75

SCOTTISH SMOKED SEA TROUT, GREEN TOMATO & MEXICAN MARIGOLD & TIGERMILK

rhubarb / radish / cucumber / first flowers of the season

...pairing : (v) 2019 Bischofliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £8.75

CRISPY CHILLI SPRING CHICKEN

tom yum style sauce / spring roll / wet garlic / spring greens / Tokyo turnips

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.75

little chef's table

MAINS

SALT AGED CUMBRIAN DUCK BREAST (N) • £3 SUPPLEMENT

seared duck hearts / vanilla mash / pickled walnut / turnip tops / port anise & cherry sauce

... pairing : 2017 Barbera d'Asti Superiore / black cherry, chocolate, & toasted oak / 175ml • £8.75

GRILLED FILLET OF STONEBASS

French style peas / brown shrimp / minus 8 verjus sauce / roast jersey royals cooked with wet garlic

... pairing: (v) 2021 Capparone Pecorino crisp, lemony-peach glass of Capparone Pecorino / 175ml • £6.75

CARROT AND FENUGREEK PAKORA (V)

tamarind dhansak-style curry / roast cauliflower / carrot and lime pickle

... pairing: (v) 2019 Bischofliche Riesling / a classic riesling with citric acidity and a balanced minerality / 175ml • £8.75

CUMBRIAN CHICKEN SUPREME

classic chicken velouté / gnocchi / aged parmesan / purple broccoli / confit tomato / pickled himeji mushrooms

... pairing: (v) 2020 Domaine Daniel Seguinot, Chablis / lean and flinty, with salty apples and pears / 175ml • £10.75

LAMB NOSE TO TAIL (N) • £5 SUPPLEMENT

roast lamb loin / slow cooked belly / tongue / boudin noir / mint salsa verde / ricotta stuffed courgette flower / lamb jus

... pairing : 2018 Corbieres-Boutenac blend / dark berry, exotic spices, and wonderful tannins / 175ml • £10.75

SIDES

TRIPLE COOKED CHIPS (V) • £3.50, ADD KATSU KETCHUP +£1.50

CAESAR SALAD (V) • £4

ROAST RADISH / ROMESCO SAUCE (N) (V) • £4

GARLIC & ROSEMARY MUSHROOMS (V) • £3.50

GRILLED ASPARAGUS / FETA CHEESE / RHUBARB / PISTACHIO (V) (N) • £5

DESSERTS

STEAMED RHUBARB, HONEY & GINGER PUDDING (V) • £7.50

Bay leaf custard / rhubarb crumble ice cream

... wine pairing: *ontanon marco fabio moscatel* • 75ml / £5.75

CHOCOLATE FONDANT (V) • £7.50

Salted caramel ice cream

... cocktail pairing: *chef's table espresso martini* • £9.50

PASSION FRUIT BAVAROIS • £7.50

Caramelised pineapple / passion fruit sorbet / sesame

... wine pairing: *Daschbosch Old Vine Hanepoot* • 75ml / £7.50

CHEESE (V) • £9.50

Three british cheeses served with traditional garnish and biscuits

... sherry pairing: *Pedro X* • 75ml / £7.50