

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 • £4

HOUSE MARINATED GORDAL OLIVES • £4.25

WILD GARLIC ARANCINI / AIOLI • £4.5

STARTERS

PERSIAN SPICED TOMATO, AUBERGINE & LEMON SOUP (V)

harissa oil / feta cheese / garlic & rosemary focaccia

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

GRILLED ASPARAGUS

Sorrel hummus / roast jersey royals / pistachios / oxalis

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

MAINS

CARROT AND FENUGREEK PAKORA

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

ROMESCO STUFFED COURGETTE FLOWER (V) (N)

wild garlic gnocchi / mint salsa verde / roast radish / confit tomato / roquito peppers

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

SIDES

TRIPLE COOKED CHIPS • £3.50 • ADD KATSU KETCHUP +£1.5

ASPARAGUS / RHUBARB / PISTACHIO • £4

GARLIC & ROSEMARY MUSHROOMS • £3.5

ROAST RADISH / ROMESCO SAUCE • £4

DESSERTS

RHUBARB & LEMON • £7.50

Compressed rhubarb, poached rhubarb, yogurt curd, pistachio, lemon sorbet

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

CARMELIZED PINEAPPLE • £7.50

Sesame crumble, whipped coconut cream, passion fruit sorbet

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

SORBET • £5.50

A selection of house-made seasonal sorbets