



New Year's Eve
 Delivery Dinner Menu a.k.a
Farmyard's Big Fat Fuck Off 2020 Feast

ADD ON... **COLCHESTER ROCK OYSTERS** £6.50 for three | £12 for six

Choose: **Naked** (as it is) **Hot** (chilli & lime) **Dirty** (pickle juice) **Bloody** (Bloody Mary)

course #1

1. Faux Gras and Crostini (ve)
2. Crevettes, cocktail sauce, baby gem, cucumber, apple, keta caviar
3. Smoked chicken and tarragon rilette, pickles and sourdough

course #2

Roasted squash soup, crispy shallot, chorizo, sage
 (ask for veggie/vegan)

Recommended wine for courses 1 & 2:

Goisot Aligoté (biodynamic)
 2018, Burgundy, France (750ml bottle £21)

course #3

1. Yukhoe: steak tartare, frites, kimchi, gochujang mayo
2. Duck leg, caramelised onion, fried potato, soy-baked mushroom, pancetta, truffle cream
3. Salt-baked celeriac, kale, Brighton Blue, chestnuts, tarragon and mustard dressing (v)
4. Hastings winter fish stew with cockles, crème fraîche with Pastis and fennel

Recommended wine for course 3:

La Cuvée du Chat Gamay
 2018, Beaujolais, France (750ml bottle £24)

course #4

1. Apple and cinnamon galette, Calvados ice cream, salted caramel (v)
2. Quince, golden syrup, candied walnuts, chevre cheesecake (v)

course #5

Chocolate truffles with wild honey

Recommended wine for courses 4 & 5:

Monbazillac Jour de Fruits (noble rot)
 2017, Bergerac, France (375ml half bottle £12)



5 Course Dinner (per person)

5 courses £50

Full Fuck Off Wine Matching Feast (for two)

5 courses each, plus 3 matched bottles - one bottle of Goisot Aligoté, one bottle of La Cuvée du Chat Gamay and one half bottle of Monbazillac Jour de Fruits (noble rot) £145

ADD ON SOME FIZZ!

Pet Nat Rosé Sparkling

Roc Ambulle, Negrette, 2019, Fronton, France

Bottle £18 | Magnum £35

Pet Nat Sparkling

Tour de Gendres, Chenin/Sauvignon, 2019, Bergerac, France

Bottle £20

Organic Champagne

Champagne Deville Carte Noir, NV

Bottle £33

Davenport Limney Estate

2014, Rotherfield, East Sussex

Bottle £35

