

# FARMYARD

## BREAD + BUTTER

Served with home-churned butter  
Black garlic and mushroom butter **5.5**  
Sea-salted butter **5**

## SNACKS

Green gordal olives **5**  
Spiced almonds **4.5**  
Marinated anchovies **6**  
Goat curd, rosemary honey, crostini **6.5**

## CHARCUTERIE

Moons Green Saucisson, Tenterden  
*choose your flavours*  
**8 each | selection for 22**  
*Wild Fennel | Four peppercorn |*  
*Wild cep + truffle | Port + plum*

## OYSTERS

Rock Oysters, Maldon  
*choose your garnish*  
**3.5 each | three for 10**  
**Naked** (as it is) **Hot** (chilli & lime)  
**Dirty** (pickles) **Bloody** (Bloody Mary)

	SMALLER +STARTERS	BIGGER +MAINS
Prawn & lemongrass fishcakes, peanut + cucumber relish	9	
Raclette on toast, French mustard, red onion, cornichons (v)	9.5	
Local asparagus, soft boiled egg, celeriac remoulade, maple bacon (ask for v)	12.5	
Hastings hot smoked salmon, apple, celery + walnut salad, blue cheese dressing	12	
Heritage beetroot, burrata, figs, pine nuts and watercress (v)	12	
Salt-Baked Celeriac, Cashel Blue, hazelnuts, crème fraîche, truffle oil (v)	8.5	15
Spiced roasted cauliflower, medjool dates, Marcona almonds, tahini dressing (ve)	9.5	16
Salt marsh lamb shoulder, anchovy crumb, fennel, kalamata olives, feta		23.5
Aged organic Sussex rib-eye steak, chimichurri		26
Aged organic Sussex fillet steak, wasabi mayo		32
SIDES		
Hispi cabbage, miso and sesame (ve)	5	
Sprouting broccoli, anchovy, garlic and chilli (ask for v)	5.5	
Apple, celery, walnut + leaf salad, blue cheese dressing (v)	5.5	
Seaweed salt chips (ve)	4.5	
Beluga lentils, dijon, sherry vinegar, parsley (ve)	4.5	

