



## Welcome to Farmyard

We are a restaurant and wine bar serving farm-to-table dishes alongside natural and low-intervention wines. Our menus change all the time and you can enjoy them however you like. Choose your own dishes, or share with the table.

**COCKTAILS** Chambord Fizz **10** Aperol Spritz **9** Negroni **10** **FIZZ** Cava **8** Pet Nat **9.5**

### SNACKS

- Gordal olives **5.5** Smoked almonds **4**
- Pickled ginger + soy marinated anchovies **7**
- Whipped goat curd, rosemary honey, crostini (v) **8**
- Beef dripping with malted country bread + seasonal herbs **8**

### BREAD & BUTTER

Malted sourdough served with home-churned butter. Choose sea salt or black garlic butter **6.5**

### CHARCUTERIE

Selection of Serrano, Lomo, Salchichon, Chorizo, house pickles **23**

### OYSTERS

- SHOBA** Yuzu, ginger, soy
- MARG** Tequila + lime
- HOT** Firebell
- TRAD** Shallot vinegar
- 4 each | six for 20**

Three oysters and a glass of pet nat **18**

### Smaller Plates & Starters

- Sussex smokie, salmon + haddock with sourdough **15**
- Venison + pork meatballs, gravy + cranberry sauce **16**
- Crevettes with garlic + lemon butter **13**
- Goats cheese, beetroot, crispy shallots + rosemary honey (v) **12.5**
- Roasted parsnips with chestnut chilli crisp (vg) **11.5**
- Roast radicchio, Brighton blue, sage + hazelnut pesto (v) **12**
- Spiced squash, kale, pumpkin seeds with ginger dressing (vg) **13**

### Larger Plates & Mains

- Catch of the day - see board
- Bavette Steak, peppercorn sauce, chips + salad **28**
- Pork belly, harissa spiced lentils + apple sauce **24**

### On the side

- Chips with truffle mayo **6**
- Mixed salad **5**
- Buttered mash **5.5**
- Seasonal greens, wholegrain mustard **5**



**"We recommend 2 small plates per person plus a side, snack or two for the table for a tapas-style meal, or 1 per person as a starter followed by a large plate."**

**please make us aware of any allergies.**