

# LUNCH MENU



SERVED FROM 12PM

## SMALL PLATES

We recommend 3 plates per person,  
put them in the middle of your table and share away!

MINI SOURDOUGH LOAF (V) Our bakery slow fermented sourdough, cranberry, hazelnut, sage + roasted onion butter with basil infused oil (G/M/N)	4.20	CONFIT POTATO LATKES (V/GF) Crispy layers of potato, garlic aioli (M/E/Mu)	7.50
CAULIFLOWER CHEESE CROQUETTES (V/GF) Romesco sauce (Su/N/So/M)	7.00	HUMMUS (V) Spiced crispy chickpeas, beurre noisette, foccacia (Se/G/M)	6.00
TERIYAKI BROCCOLI (V/GF) Sweet & spicy roasted cashews, fermented chilli (So/N/Su/Ve)	7.00	KEFIR CHICKEN TENDERS (GF) Romesco sauce, lime leaf (Su/N/So/M)	9.00
CHARRED CAULIFLOWER STEAKS (VE/GF) Chimichurri, Butterbean puree (Su)	7.00	LEEKS IN A TRUFFLE BUTTER SAUCE Garlic herb crumb (M) (V)	7.00
GRILLED HISPI CABBAGE (V/GFA) Grown by us on our farm, *marmite butter, black garlic mayonnaise, pangritata (G/E/Mu)	8.00	KIMCHI FRITTER (VE) coconut, cucumber & mint raita (So)	7.00

## HAND ROLLED PASTA

Made in house using Shipton Mill flour

MUSHROOM RAGU (V) Our hand rolled pasta, parmesan, kale pesto & pangritata (G/E/So/Su/N)	10.00	SAUSAGE + CARAMELISED ONION GNOCCHI Our hand shaped gnocchi, creamy mustard + parsley sauce (G/E/M/Mu/Su)	10.00
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### \*MARMITE...ARE YOU A LOVER OR A HATER?

We make our own marmite in-house using leftover sourdough. We toast it first to give it an unbelievable toasted flavour before reducing it down to a treacly syrup. If your a hater maybe this will convert you!

## PARK PLATES

PARK SALAD (VE/GF) We have gone back to our 2017 roots for this version of our Park Salad. British quinoa, herb oil, beetroot relish, roasted cauliflower, harissa yoghurt. Topped with toasted seeds and almond slivers (Mu/N/Su) ADD: Kefir chicken 4.75 Halloumi (4 pieces) 3.50 Falafel 3.15	11.50	GRASS FED BRITISH BEEF 6oz British beef, bacon jam, Wild Farm lettuce, cheese, gherkins, beef tomato, brioche bun, corn mayo, with chips (M/Su/Mu/G/E/So) (GF Available)	15.25
BRAISED WHITE BEANS (V/GFA) Wild Farm greens, parmesan, rosemary, thyme, Kale pesto with bakery foccacia (G/M/N)	12.00	CHICKEN CEASAR BURGER Chicken ceasar, smoked streaky bacon, parmesan, lettuce, brioche bun, with chips (Su/E/G/M/So)	15.00
SOUP OF THE DAY (GFA) Ask for our Daily soup, served with bakery foccacia (G)	9.00	KIMCHI BURGER (V) Pickled pink onion, gochujang mayo, tomato, lettuce, brioche bun, with chips (So/G/M/E/Mu/Su)	14.50
		SKIN ON HAND CUT CHIPS (V/GF) Rosemary salt, garlic aioli (E/MU/SU)	5.00

## KIDS MENU

All served with juice carton or water

BURGER Beef OR chicken burger with hand cut chips (G/M/E/So/N) (GF Available)	6.30
PICNIC (V) Jam or cheese roll, yoghurt, berries, raisins, crudites, drink & pombears (G/M/E/Su) (GF Available)	6.30
PESTO PASTA (V) (M/G/N)	6.30
KEFIR CHICKEN TENDERS (GF) Handcut chips (M)	6.30

### A BIT ABOUT WILD FARM...

Did you know that as well as owning our own bakery that produces all our own bread & cakes. We also own our own farm. Wild farm is a no-dig market garden in Radlett, growing fruit and vegetables using organic principles free from harmful chemical sprays. It is also home to chickens. They provide eggs that come in different shades and sizes that go into our bakery for the production of the cakes. As much as possible our menu incorporates our farm grown produce. Our food waste within our kitchens makes compost for our farm.

### ALLERGEN INFORMATION

Please inform staff of any allergies, intolerances or other dietary requirements before placing your order as ingredients may have changed since your last visit and not all ingredients can be listed. As we use shared equipment in a busy kitchen, some products may not be suitable for those with severe allergies and we cannot guarantee the total absence of allergens within our dishes. If you have any questions or concerns, please speak to the manager or supervisor on duty.

G - Gluten M - Milk E - Eggs N - Nuts P - Peanuts Mu - Mustard Se - Sesame F - Fish Ce - Celery So - Soya Mo - Molluscs L - Lupin C - Crustaceans Su - Sulphites (V) - Vegetarian (VE) - Vegan VEA - Vegan alternative available GFA - Gluten free available