

# DAISY&Co.

## WILD FARM FESTIVE MENU

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### FOR THE TABLE

**pigs in blankets**

with cranberry sauce 7.50  
*gluten, sulphite*

**zucchini fritti**

lemon, chilli & mint raita 6.00  
*gluten, eggs, soya*

**sourdough**

cranberry, hazelnut, sage,  
roasted red onion butter 5.50  
*gluten, milk, barley, sulphite, nuts*

**pizzette**

rosemary & garlic oil 7.50  
*gluten*  
pesto & pecorino 8.50  
*gluten, milk, nuts*  
pesto, tomato & whole burrata 12.00  
*gluten, milk, nuts*

**kimchi fritters**

coconut, cucumber & mint raita  
6.00  
*gluten, soya*

**thai red arancini**

siracha mayo, crispy thai basil  
6.00  
*gluten, eggs, milk, mustard,  
sesame, sulphates*

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### GARDEN, GREENHOUSE & POLYTUNNEL

a selection of plant based dishes selected from Wild Farm. Freshly picked by our gardeners

**grilled hispi cabbage**

marmite butter emulsion, black  
garlic mayo, pangritata 9.00  
*gluten, eggs, milk, mustard,  
sesame*

**miso glazed celeriac fondants**

burnt butter celeriac puree,  
Wild Farm herb oil 9.00  
*soy, milk, celery*

**jerusalem artichoke soup**

walnut pesto 9.50  
*celery, milk, nuts, gluten*

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### OTHER STARTERS

**hand rolled egg yolk ravioli**

roasted onion, spinach pasta  
dough, ricotta, pecorino 10.00  
*gluten, eggs, milk, nuts*

**goose terrine**

Wild Farm piccalilli, garlic  
toasts 10.00  
*mustard, sulphur, gluten*

**beetroot & dill cured**

**salmon gravadlax**  
dill creme fraiche, pickled  
beetroot, cucumber 10.50  
*milk, fish, sulphur*

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### MAINS

**squash risotto**

pumpkin seed crunch, rosemary  
oil 11.00/20.00  
*milk, soy*

**chicken escalope**

elephant garlic & sage butter  
22.00  
*gluten, eggs, milk*

**pan fried sea bass**

Provençal lentils, bouillabaisse  
24.00  
*fish*

**pumpkin & walnut angolotti**

sage brown butter sauce 18.50  
*milk, gluten, nuts, egg*

**dairy cow bavette**

roasted onion, chips,  
truffle mushroom sauce/peppercorn  
24.00  
*gluten, fish, milk, sulphates*

**ray wing**

burnt butter & caper sauce 18.00  
*gluten, fish, milk,*

**gnocchi**

with Wild Farm basil pesto,  
pecorino 18.00  
*gluten, milk, eggs, nuts*

**lamb ragu**

hand rolled pasta, mint & ricotta  
25.00  
*gluten, eggs, celery, sulphates,  
milk*

**mushroom ragu**

hand rolled pasta, parmesan,  
basil pesto & pangritata 22.00  
*gluten, eggs, celery, soya,  
sulphates, nuts, milk*

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### HOT STONE

cook on your own hot stone at your table served with hand cut chips, Wild Farm leaf salad, confit garlic aioli, Wild Farm herbs & chimichurri

**steak sirloin 8oz / 16oz**

peppercorn or truffle mushroom sauce  
24.00/45.00

*gluten, milk, mustard,  
sulphates, egg*

**rib eye 8oz / 16oz**

peppercorn or truffle mushroom sauce  
28.00/52.00

*gluten, milk, mustard,  
sulphates, egg*

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## WILD FARM MENU

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### GARDEN SIDES

all 4.75

**hand cut chips**  
with garlic aioli  
*gluten, sulphates*

**crispy roast potatoes**  
parmesan & oregano  
*milk*

**cauliflower cheese**  
garlic herb crumb  
*milk, gluten,  
mustard*

**buttered sprouts**  
garlic rosemary  
*milk*

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### STONE BAKED PIZZA

#### the greta

San Marzano DOP tomato, vegan  
nduja sausage Julienne Bruno  
superstraccia, sun blushed  
tomatoes, jalapeño 13.15  
*gluten, sulphates*

#### berko's italian stallion

San Marzano DOP tomato, nduja  
sausage, jalapeños, chilli  
honey, crispy sausage,  
mascarpone, fior di latte 14.70  
*gluten, milk*

#### the fun guy

Crème béchamel, portobello  
mushroom, pecorino, truffle,  
pumpkin seeds, fior di latte  
13.65  
*gluten, milk, mustard*

#### the wham bam pepperoni man

San Marzano DOP tomato,  
pepperoni, fior di latte 14.20  
*gluten, milk, soya*

#### margherita ta ta ta tah

San Marzano DOP tomato,  
fior di latte, basil 10.50  
*gluten, milk*

#### rocket man

San Marzano DOP tomato, parma  
ham, parmigiano reggiano, fior  
di latte, rocket 14.20  
*gluten, milk, nuts*

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### PIZZA ADD ONS

#### crust dipper £1

garlic herb aioli, pesto mayo, hot honey and ranch

£1 mushrooms, olives, red chilli, green chilli, capers, garlic, tomato

£2 pepperoni, nduja, buffalo mozzarella, parma ham, anchovies, vegan nudja, Julienne Bruno vegan  
superstraccia, pesto

£3 gluten free base (handled in our kitchen where non GF flour is present)

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### A BIT ABOUT WILD FARM ...

we are a no-dig market garden in Radlett, growing fruit and vegetables using organic principles free from harmful chemical sprays.

#### MARKET GARDEN

This is the place that is all about seasonality everything is driven by the gardener - they grow - our chef then writes the menu. Menu change dependant upon what our market garden team deem to be in perfect condition. Home grown, clarity of flavour and packed full of nutrients. These are our drivers for our menu.

#### POLYTUNNEL & GREENHOUSE

These act as our nursery as we grow everything from seeds. We have heated beds and growing lights to produce the correct environment and aim for a bountiful crop.

#### FRUIT

We grow our own fruit and over the coming years will be expanding our orchard to include more varieties of apples, pear & plum trees. We currently crop raspberries, gooseberries, strawberries, red, black & white currents, green & red gooseberries, greengages & cultivated & wild blackberries.

#### CHICKENS

In our grounds you will find our flock of chickens laying eggs daily. Next year we will add some geese and quails.

#### FERMENTARY

To extend the use of our produce we will ferment as much as we can in-house you may see the odd kilmer jar bubbling away on shelves upstairs.

#### BEE'S

Our honeybees are great pollinators for our crops and particularly our edible flowers. The honey produced early season has a distinct taste from the lime trees. We sell some jars here within the restaurant.

#### BELU WATER

We are proud supporters of Belu Water. They are a social enterprise that gives 100% of its profits to water aid.