

# DAISY&Co.

## WILD FARM ALLERGY MENU

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### FOR THE TABLE

<b>pigs in blankets</b> with cranberry sauce 7.50 <i>gluten, sulphite</i>	<b>sourdough</b> cranberry, hazlenut, sage + roasted onion butter with basil infused oil 5.50 <i>gluten, milk, barley, sulphite</i>	<b>kimchi fritters</b> coconut, cucumber & mint raita 6.00 <i>soya</i>
<b>zucchini fritti</b> lemon, chilli & mint raita 6.00 <i>gluten, eggs, soya</i>	<b>pizzette</b> rosemary & garlic oil 7.50 <i>gluten</i> pesto & pecorino 8.50 <i>gluten, milk, nuts</i> pesto, tomato & whole burrata 12.00 <i>gluten, milk, nuts</i>	<b>thai red arancini</b> siracha mayo, crispy thai basil 6.00 <i>gluten, eggs, milk, mustard, sesame, sulphite, soya</i>

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### GARDEN, GREENHOUSE & POLYTUNNEL

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

<b>grilled hispi cabbage</b> marmite butter emulsion, black garlic mayo, pangritata 9.00 <i>gluten, eggs, milk, mustard, sesame</i>	<b>miso glazed celeriac fondants</b> burnt butter celeriac puree, Wild Farm herb oil 9.00 <i>soya, milk, celery</i>	<b>jerusalem artichoke soup</b> walnut pesto 9.50 <i>celery, milk, nuts, gluten</i>
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### OTHER STARTERS

<b>gnocchi fritto stuffed with taleggio</b> with sauce au poivre miso 10.00 <i>gluten, eggs, milk, soya</i>	<b>chicken liver &amp; wild mushrooms parfait</b> quince, almonds & chargrilled focaccia 10.00 <i>milk, gluten, egg, nuts</i>	<b>pan fried scallops</b> butternut squash puree beetroot gel & crispy chorizo 10.50 <i>milk, shellfish</i>
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### MAINS

<b>chicory risotto</b> gorgonzola 11.00/20.00 <i>milk, sulphite</i>	<b>chicken escalope</b> elephant garlic & sage butter 22 <i>gluten, eggs, milk, soya</i>	<b>sea bream</b> crushed pink firs, greens, lemon & dill beurre blanc 24.00 <i>milk, sulphite, fish</i>
<b>beetroot &amp; ricotta ravioli</b> pesto, parmesan cream sauce, parmesan & pine nut crumb 18.50 <i>milk, nuts, gluten, egg</i>	<b>dairy cow bavette</b> roasted onion, chips, truffle mushroom sauce/ peppercorn 24.00 <i>gluten, fish, milk, sulphite, soya</i>	<b>ray wing</b> burnt butter & caper sauce 24.00 <i>gluten, fish, milk,</i>
<b>braised beef &amp; polenta doppio</b> filled ravioli with parmesan cream sauce, almonds 18.00 <i>celery, milk, egg, gluten, sulphite, nuts</i>	<b>braised beef ragu</b> ricotta & herb crumb 25.00 <i>egg, gluten, milk, sulphite, celery</i>	<b>mushroom ragu</b> hand rolled pasta, parmesan, basil pesto & pangritata 22.00 <i>gluten, eggs, celery, soya, sulphite, nuts, milk</i>

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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

<b>steak sirloin 8oz / 16oz</b> peppercorn or truffle mushroom sauce 24.00/45.00 <i>gluten, milk, mustard, sulphite, soya, egg</i>
<b>rib eye 8oz / 16oz</b> peppercorn or truffle mushroom sauce 28.00/52.00 <i>gluten, milk, mustard, sulphite, soya, egg</i>

### CHEESE FONDUE

served with pink fir potatoes, cornichons and our warm sourdough

<b>minimum 2 people</b> 15.00pp <i>milk, gluten, sulphite, soya</i>
<b>add:</b> pigs in blankets 5.00 <i>gluten, sulphite</i>
battered sprouts 4.00 <i>milk</i>
dairy cow bavette 18.00 <i>milk, fish, gluten, sulphite</i>

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## WILD FARM MENU

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### GARDEN SIDES

all 4.75

**hand cut chips**  
with garlic aioli  
*gluten, sulphite, soya*

**roasted pink fir  
apple potatoes**  
with slow cooked garlic  
*milk, soya*

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

**sprouts/kalettes**  
chilli / garlic  
*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*

#### 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.