

DAISY&Co.

WILD FARM ALLERGY MENU

FOR THE TABLE

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

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 <i>gluten, eggs, milk, mustard, sesame</i>	miso glazed celeriac fondants burnt butter celeriac puree, Wild Farm herb oil 9.00 <i>soya, milk, celery</i>	jerusalem artichoke soup walnut pesto 9.50 <i>celery, milk, nuts, gluten</i>
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OTHER STARTERS

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

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

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 <i>gluten, milk, mustard, sulphite, soya, egg</i>
rib eye 8oz / 16oz 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

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

DAISY&Co.

WILD FARM MENU

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

WOOD FIRED PIZZA

the greta

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

the wham bam pepperoni man

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

rocket man

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

italian stallion

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

maradona

San Marzano DOP tomato, anchovy,
baby capers, lemon drizzle,
pesto, fresh rocket, black
olives, fior di latte 13.65
gluten, milk, fish, sulphates

the fun guy

Crème béchamel, portobello
mushroom, pecorino, truffle,
pumpkin seeds, fior di latte
13.65

gluten, milk, mustard

Wild Farm sepcial

Fior di latte, courgettes,
beetroot, confit garlic,
flowers, tobacco onions 13.65
gluten, milk

margherita ta ta ta tah

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

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)

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.

CHICKENS

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

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.

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.

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

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.

BELU WATER

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