

DAISY&Co.

WILD FARM VALENTINES

£55pp

A welcome drink of pink fizz whilst you enjoy sharing canapes

pizza crostini
made with our dough
brie, prosciutto, chilli honey

and

mini cheese scone
cream cheese, salmon, caviar

FOR THE TABLE

sourdough, cultured butter
48 hour fermented sourdough,
Estate Dairy cultured butter

STARTERS

pan fried scallops
butternut squash puree,
beetroot gel & crispy chorizo

jerusalem artichoke veloute
walnut pesto, foccacia

**chicken liver & wild
mushrooms parfait**
quince, almonds & chargrilled
focaccia

MAINS

cheese fondue for two
pink fir potatoes, cornichons
and our warm sourdough
add: pigs in blankets 5.00
buttered sprouts 4.00
dairy cow bavette 18.00

braised beef & polenta doppio
filled ravioli with parmesan cream sauce,
almonds

ray wing
burnt butter caper sauce

sirloin steak
£4 supplement

cook yourself on a hot stone at your table,
served with hand cut chips, wild farm leaf salad,
confit garlic aioli, farm herbs & chimmichuri

beetroot & ricotta ravioli
heart shaped, pesto, parmesan cream sauce,
parmesan & pine nut crumb

any wood fired pizza
heart-shaped pizza made from freshly
prepared dough, crafted on-site just
for you and your Valentine

GARDEN SIDES

all 4.75

hand cut chips
confit garlic aioli

**roasted pink fir apple
potatoes**
with slow cooked garlic

cauliflower cheese
garlic herb crumb

sprouts/kalettes
chilli / garlic

DESSERTS

basque cheesecake
burnt basque cheesecake
enveloped in caramelised crust
with creamy rich interior

**burnt butter & orange
madeleines**
baked to order in 15 minutes

pistachio lava cake
warm pistachio butter encased
in a soft pistachio sponge