

Breakfast

All pastries made fresh in our bakery

Croissant	£2
with roast apricot jam	£1.5
Pain au chocolat	£2.5
Cheese and marmite bun	£3
Nduja and Cacklebean egg roll	£4.5
Bacon slab roll	£5
Curried Cacklebean egg and spinach roll	£4.5
Neal's Yard yogurt, granola, fresh white peach	£5
Bircher muesli, sprouted grains, Birch honey and bee pollen	£4.5

Smoothies and fresh juices

The tonic - carrot, turmeric, ginger, cayenne	All £5
The chronic - cucumber, lime, ginger, green apple, CBD oil	
From the farm - spinach, cucumber, celery, dates, parsley, ginger and lemon	
From the land of milk and honey - oat milk, almonds, bananas, honey, bee pollen and cinnamon	

Lunch

All served from Valeries

Nocellara del Belice olives	£2
Fennel seed salami	£6
Sourdough from our bakery and Netherend Farm butter	£2
Squash, honey and nduja flatbread	£7.5
Courgette, basil and honey flatbread	£6.5
Braised artichokes, aioli	£6.5
Grilled and marinated summer vegetables	£6
White bean hummus, fennel seed crackers, raw vegetables	£4
Kernow cod brandade, crispy potatoes, farm herbs	£6.5
Innes Brick cheese, Birch honey, fennel seed crackers	£8
Ortiz anchovies, Birch sourdough, Netherend Farm butter	£7
Crispy gurnard sandwich, tartar sauce	£9
Aubergine puttanesca	£8
Galician octopus, warm salad of white beans, harissa, roast cauliflower, farm herbs	£8
Whole roast herb-fed chicken, green salad, aioli, gremolata, dripping pink fir potatoes, Birch bread (<i>all for 2 to share</i>)	£26
Cuore del Vesuvio tomato salad	£4
Farm green salad, lovage, capers	£4
Chips	£4

Malt ice cream and brown butter cookie ice cream sandwich	£5
Amalfi lemon sorbet	£3

Dinner

All served from Valeries

Nocellara del Belice olives	£2
Fennel seed salami	£6
Sourdough from our bakery and Netherend Farm butter	£2
Squash, honey and nduja flatbread	£7.5
Courgette, basil and honey flatbread	£6.5
Grilled and marinated summer vegetables	£6
Kernow cod brandade, crispy potatoes, farm herbs	£6.5
Ham and Ogleshield croquettes	£5
Ortiz anchovies, Birch sourdough, Netherend Farm butter	£7
Aubergine puttanesca	£8
Crispy gurnard sandwich, tartar sauce	£9
Galician octopus, warm salad of white beans, harissa, roast cauliflower, farm herbs	£8
Smoked short rib, gherkin, mustard, baby gem, mustard crème fraîche	£12
Spiced lamb shoulder, smoked aubergine, gremolata, roast fennel, flatbreads (<i>all for 2 to share</i>)	£28
Cuore del Vesuvio tomato salad	£4
Farm green salad, lovage, capers	£4
Chips	£4

Malt ice cream and brown butter cookie ice cream sandwich	£5
Amalfi lemon sorbet	£3

The Store

(Open 7am – 6pm)

All served from Valeries

Croissant	£2
with roast apricot jam	£1.5
Pain au chocolat	£2.5
Sausage roll	£3
Neal's Yard yogurt, granola, fresh white peach	£5
Bircher muesli, sprouted grains, Birch honey and bee pollen	£4.5
Date, cacao nib and cardamom energy balls	£3
Fig, fennel seed and almond energy balls	£3

FROM 12 – 6

Sausage roll	£3
Jersey Royals, runner beans, farm egg salad	£8
Summer tomato salad with farm herbs	£6
Spiced aubergine chutney with goat's curd sandwich	£6
Country ham and grilled pepper sandwich	£6
Montgomery cheddar and spinach tart	£5

Greengage and almond tart	£5
Brown butter cookie	£2
Almond and lemon macaroons	£2

Kids

Raw farm vegetables and hummus	£3
Sausage roll	£3
Margherita pizzette	£6
Kernow fish goujons, garden peas, chips	£12
Pork sausages, roast potatoes, salad	£12
Beef burger and chips	£12

Farm green salad	£2
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Picnics

**£25 per person for all of the below.
Let us know if you'd like meat or veg.**

Buffalo mozzarella, white peach, olive oil
Sourdough from our bakery and Netherend Farm butter
Jersey Royals, runner beans, farm egg salad
Summer tomato salad with farm herbs
A tin of Ortiz anchovies
Farm green salad, lovage, capers

A slice of greengage and almond tart

MEAT Middle White pork terrine
Sausage roll, beer-pickled onions

OR

VEG Braised artichokes, Capezzana olive oil mayo
Montgomery cheddar and spinach tart

BBQ

£30 per person for all of the below (£12 for children).

Let us know if you'd like meat or veg.

Cuore del Vesuvio tomato salad
Heritage grain flatbreads
Nocellara del Belice Olives
Birch's farm green salad, lovage, capers
White bean hummus, fennel seed crackers, raw vegetables

MEAT Lamb merguez sausage
BOX Denver steak, farm herb dressing
Moroccan-spiced lamb koftas, Neal's Yard yogurt dressing

OR

VEG Hispi cabbage, farm herb dressing
BOX Courgettes, chilli and mint dressing
Violetti aubergine, tahini dressing