

## **Field Kitchen Menu**

Ve - vegetarian  
V- Vegan

### **Lunch:**

Roasted Beetroot, Squash, Crumbled feta (Ve)

Charred Spring Onions, Romesco Sauce

New Cheshire Potatoes with Wild Garlic and Pine Nuts (V)

Lamb Stuffed Aubergine

Honey Roasted Cherry Tomatoes on Sourdough (Ve)

Roasted Broccoli, Anchovy Butter, Chilli Flakes

### **Dinner:**

Freshly Baked Sourdough From Lovingly Artisan

Leeks, Smoked Garlic, Herb Crumb (V)

Celeriac, Purple kale, Wild Garlic, Pine Nuts, Parmesan (Ve)

Aubergine, Polenta, Roasted Fennel, Olive Tapenade (V)

Roasted Cauliflower with Smoked Cheddar Sauce and Pickled Mushrooms (Ve)

Chicken, Grilled Lettuce, Lemon and Oregano Salt

Beetroot, Squash and Rhubarb (V)

Roasted Fennel Gratin (Ve)

### **Sweets:**

Pear and Honey Tart (Ve)

Raspberry Fool with Whiskey and Oats (Ve)

Rhubarb and Custard Bake (V)

Sticky Toffee Apple Pudding (Ve)