HERON FARM

THIS MENU IS DESIGNED FOR SHARING, STACKING AND MIXING AS YOU WISH!

BOQUERONES (PICKLED ANCHOVIES) 7.0 | PADRON PEPPERS 5.0
OLIVES 4.0 | SMOKED MIXED NUTS 4.0 |
HOMEMADE GARLIC & PRESERVED LEMON HUMMUS & FLATBREADS 6.0

HERON FARM SOURDOUGH BREADS, EXTRA VIRGIN OLIVE OIL - 5.00

HOMEMADE SOURDOUGH FOCACCIA & SAN FRAN STYLE LOAF WITH
SPANISH EXTRA VIRGIN OLIVE OIL (V/VGO/GFO/DFO)

SQUASH FRITTI, CAULIFLOWER - 9.0

TEMPURA BUTTERNUT SQUASH AND SAGE WITH A CAULIFLOWER CHEESE DIP

TALEGGIO ARANCINI - 10.0

A CREAMY ARANCINI STUFFED WITH THYME AND TALEGGIO CHEESE, SERVED WITH AIOLI, SHAVED PARMESEAN & BASIL OIL (V)

ALI'S DIVED SCALLOPS 15.0

ALI'S DIVED SCALLOPS SERVED WITH IBÉRICO SOBRASADA (GF)

BEETROOT SALAD 11.0 / 16.0

MAPLE MARINATED BEETROOT, GOATS CHEESE MOUSSE, CANDIED WALNUTS, CHICORY, RADICCHIO, HERON FARM PICKLES, BALSAMIC GLAZE (V/VGO)

MINI PORK SCHNITZEL - 11.0

BREADED PORK LOIN WITH A MUSTARDY CELERIAC & KOHLRABI REMOULADE

HERITAGE CARROT AUTUMN SALAD - 15.0

ROASTED HERITAGE CARROTS WITH A HERBY TAHINI, TOASTED HAZELNUTS, RADICCHIO, LABNEH AND A MUSCAT VINEGAR & MARJORAM DRESSING (V/GF/VGO/NFO)

MUSHROOM & TALEGGIO LASAGNE 18.0

A RICH WHITE BASED LASAGNE LAYERED WITH GIROLLE & PORTOBELLO MUSHROOMS, TALEGGIO CHEESE & BECHAMEL SAUCE, SERVED WITH TRILL FARM GREEN SALAD (V)

PORK BELLY CASSOULET 24.0

ROLLED PORK BELLY STUFFED WITH HERBS & OREGANO, WITH AN UNCTUOUS BEAN & CAVOLO NERO STEW WITH SOURDOUGH & AIOLI (GFO)

WHOLE LEMON SOLE, ROMESCO SAUCE, COURGETTE & FRENCH BEAN SALAD 27.0

WHOLE LEMON SOLE WITH A MARINATED COURGETTE & FRENCH BEAN SALAD & A RED PEPPER & ALMOND SALSA (GF)

BRIXHAM MACKEREL 12.0 / 16.0

BRIXHAM MACKEREL WITH BEETROOT BORANI & A MUSTARDY CELERIAC & KOHLRABI REMOULADE (GF/DFO)

BRAISED OX CHEEKS, GREMOLATA - 24.0

OX CHEEKS BRAISED IN RED WINE SERVED WITH GARLIC AND ROSEMARY ROAST POTATOES, GREENS, GREMOLATA & A PARSLEY & LEMON DRESSING (GF/DF)

KOFFMAN FRENCH FRIES (GF) 6.0
PANZANELLA (V) 9.0
TRILL FARM GREEN SALAD (GF) 7.0

PLEASE REMEMBER A PREFERENCE IS NOT AN ALLERGY & IN OUR CURRENT HIGH SEASON WE CANNOT SWAP COMPONENTS OF DISHES DUE TO OUR COMMITMENT TO SERVE EVERYBODY IN A TIMELY MANNER. IF YOU HAVE DIETARY REQUIREMENTS WE ARE HAPPY TO ADAPT DISHES

GF GLUTEN-FREE INGREDIENTS | V VEGETARIAN | VG VEGAN | NF NUT FREE | O OPTION