

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)

HERON FARM SQUASH FRITTI, CAULIFLOWER - 9.0

TEMPURA BUTTERNUT SQUASH AND SAGE WITH A CAULIFLOWER CHEESE DIP

SOUP OF THE DAY - 10.0

SERVED WITH HERON FARM SOURDOUGH BREAD (VG/GFO)

BRIXHAM MACKEREL - 12.0

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

BEETROOT SALAD - 11.0 / 16.0

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

PORK SCHNITZEL, REMOULADE, FRIES - 15.0

BREADED MARINATED PORK LOIN WITH A MUSTARDY CELERIAC & KOHLRABI REMOULADE
AND FRENCH FRIES

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)

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)

ROAST PORCHETTA SANDWICH - 11.0

ROAST PORCHETTA ON HERON FARM SOURDOUGH WITH APPLE CHUTNEY,
TRILL FARM SALAD & A WHOLEGRAIN MUSTARD MAYONNAISE (GFO)

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