WHILE YOU WAIT		PASTAS		MAIN COURSES	
OLIVES - marinated in garlic and sun-dried tomato.	£4.0	PAPPARDELLE RAGU - slow cooked beef shin ragu, egg pappardelle pasta, roman pecorino cheese	£16	BEEF SHIN - slow cooked shin with baby turnips, snap peas, creamed pomme puree and red wine jus.	£20
ARTISAN BREAD - selection of organic artisan bread, butter [CG]	£4.5	PAPPARDELLE SALMONE - fresh and smoked salmon, smoked paprika, tarragon, cream	£16	STEAK FRITES – organic sliced rib-eye steak, pomme frites, peppercorn sauce	£22
GARLIC BREAD - gourmet garlic and herbs toasted bread (VE)	£5.0	PACCHERI GORGONZOLA - Italian pork sausage, gorgonazola cheese, cream, pecorino	£16	HALIBUT - pan-fried halibut fillet, confit pars- nips & buttermilk, rainbow chard, pancetta, dill, prawn sauce	£26
STARTERS		PACCHERI MELANZANE – aubergines, capers,			
SCALLOPS - hand dived scallops with Jerusalem artichoke puree and truffle	£11	onion, tomato, pecorino cheese [VE*)	£16	STONE BASS - with pomme anna in a clarified garlic and rosemary butter. Sauteed green beans, crispy caper crust and lemon	£21
CAULIFLOWER - tempura cauliflower with curried mango mayo and kimchi. [VE]	£9.0	PASTA DISHES CAN ALSO BE MADE USING GLUTEN FREE PASTA		beurre blanc with a wild garlic pea puree. ORGANIC HOT BUDDHA BOLW - our signature dish of organic black Venere rice, farm	
BURRATA BRUSCHETTA - burrata cheese, heritage tomatoes, balsamic, toasted garlic	£10	SIDES	ALL	vegetables, gochujang chilli sauce [VE, NG] ADD: POACHED EGG £1. CRISPY PORK £4 OR TERYAKI SALMON £5	£15
sourdough [NGO]		PAN FRIED CAVOLO NERO	£4.0	FARM SALAD - a salad variety of local organic	£16
CALAMARI - deep fried calamari, zucchini fritti, aioli	£9.5	STEAMED BROCCOLI, GARLIC & CHILLI CREAMED POMME PUREE		vegetables (currently using beetroots, sweet potato, courgette, broccoli, and a selection of beans such cannel- lini & borlotti) - [VE]	
CRAB SALAD - hand-picked crab salad served with a chilled crab bisque and sorrel.	£12	SWEET POTATO FRIES MIXED SALAD SKINNY FRIES		FARMER BURGER - organic 8oz sussex beef patty, applewood cheese, farmhouse sau-	£17
SQUASH VELOUTÉ - rich butternut squash velouté served with organic sourdough. [VE] [NGO]	£6.5	All our menu is Non-Gluten unless marked		sage, caramelised onion, gherkins, pancetta mayo, brioche bun & fries [NGO] PLANT BURGER - chickpea, black turtle	
CARAMEL PORK – caramelised organic pork belly, ginger, and chilli	£9.0	[CG] – CONTAIN GLUTEN [NGO] – NON-GLUTEN OPTION AVAILABLE [VE] – VEGAN I [VE*] – CAN BE MADE VEGAN		beans & mushroom patty, sriracha mayo, plant based applewood "cheese", baby gem, tomato. Brioche bun & fries [VE, NGO]	£16