

# SOUTH FARM

DISTINCTLY DIFFERENT



## **'SEASONALITY – PROVENANCE – QUALITY'**

### **South Farm December 'Pop up' Restaurant Menu 2023**

£79pp

#### **BREAD**

South Farm Three Grain Sourdough / Potato & Caraway Loaf / Fluffy Milk Buns

Served with Beef Dripping Butter & In house made Cultured Butter

#### **SNACKS**

Devon Crab "Ale Rarebit", Chive Scone

Caramelized Cauliflower Volute, Semi-dried Grapes

Smoked Aged Beef Tartar, Pickled Mushrooms, Egg Yolk Gel

#### **STARTER**

Shallot Tart Tatin, Harrogate Blue, Pear

#### **FISH COURSE**

Olive Oil Poached Icelandic Cod, Red Kuri Squash, Smoked Mussel Emulsion, Yogurt Cracker

#### **MAIN**

South Farm Pork Loin, Champagne Choucroute, Caramelized Parsnips, Black Pudding & Apple Puree, Mead Sauce

#### **DESSERT**

Baba au Rhum, Spiced Plum Sauce, Tonka Bean Chantilly

#### **PETIT FOURS & COFFEE**

Please call us on 01223 207581 to book or email Becky on [becky@south-farm.co.uk](mailto:becky@south-farm.co.uk)

*Full payment required on booking. Cancellations fully refunded up to 7 days prior.*