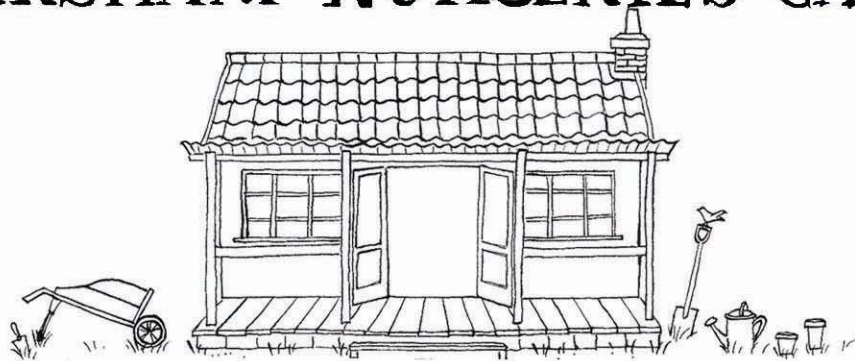


DARSHAM NURSERIES CAFE



"The more one gardens, the more one learns; And the more one learns, the more one realizes how little one knows." ~ Vita Sackville-West

Sample lunch and dinner menu

Served 12 - 3pm Monday to Saturday

6 - 9pm Saturday (see prix fixe menu for Friday evenings)

radishes, 'Bungay butter' & smoked Maldon salt 3.50

house kimchi 2.50

*our dishes are smaller than a main course but larger than a starter
we recommend 2-3 dishes per person*

tarragon potatoes & young garlic 4.50

purple sprouting broccoli, grapefruit & 'ajo blanco' 7.50

whole globe artichoke, sauce ravigote 9.00

grilled leeks, romesco, Graceburn cheese & mint 7.50

roast cauliflower, vadouvan butter, herb yoghurt, pistachio dukkah 8.50

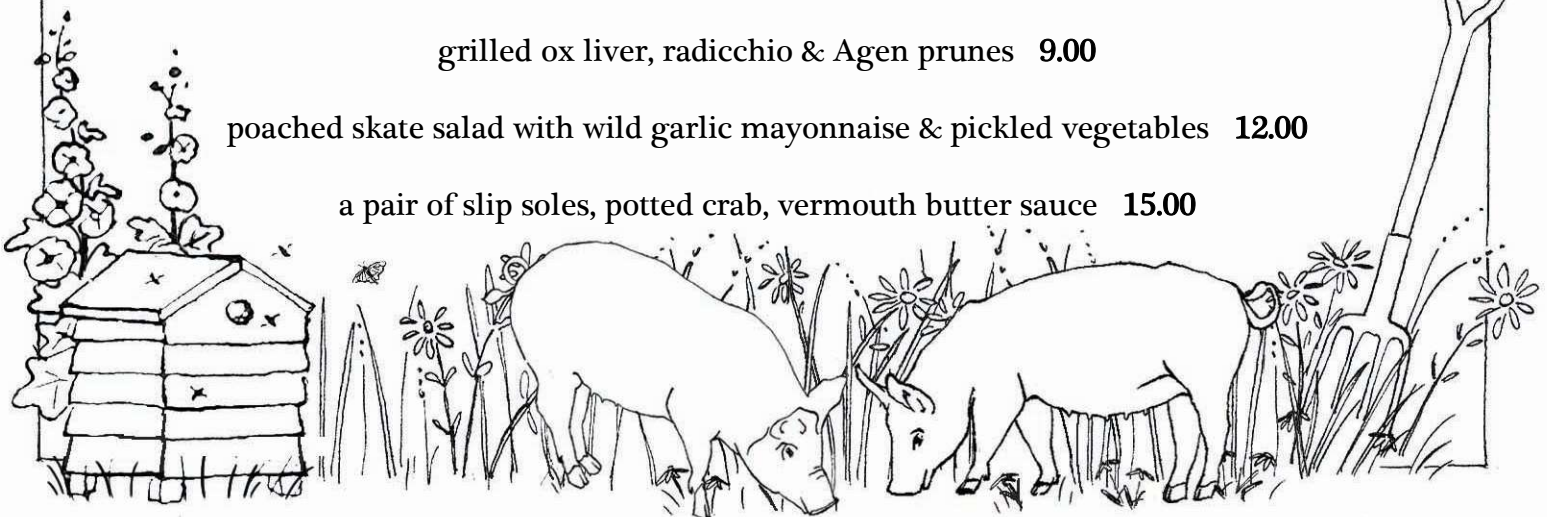
burrata, Maple Farm leaves & anchovy 8.50

brown shrimp, apple, savoy cabbage, ginger buttermilk dressing 8.50

grilled ox liver, radicchio & Agen prunes 9.00

poached skate salad with wild garlic mayonnaise & pickled vegetables 12.00

a pair of slip soles, potted crab, vermouth butter sauce 15.00



DARSHAM NURSERIES CAFE

Bread, Cheese & Puddings

Pump Street Bakery sourdough, Fen Farm Dairy 'Bungay Butter' 2.50

Baron Bigod or St Jude, quince jelly, walnuts & oat cakes 7.50

pear & elderflower syllabub trifle 7.00

High House Farm rhubarb & custard tart, vanilla ice cream, Jersey cream 7.50

chocolate & mandarin ice cream sandwich 7.50

Coffee

filter coffee 1.50 per cup, bottomless filter coffee 3.50, cafetière 2.50 per person

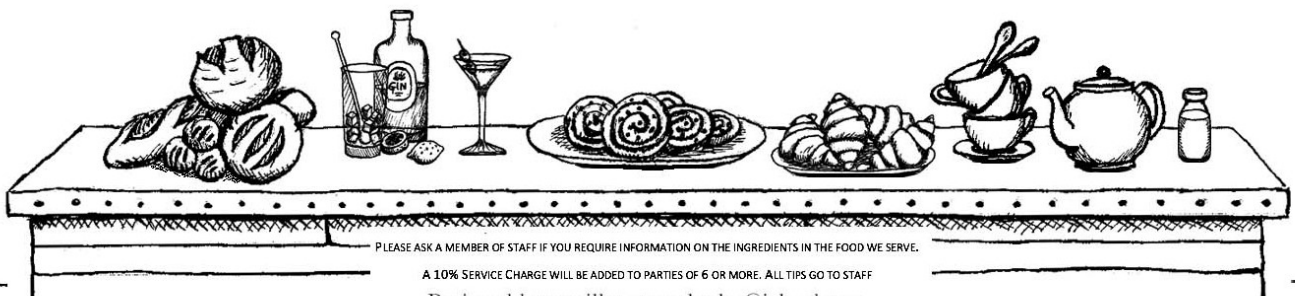
H R Higgins Teas 2.50 per person

assam, chun mee, earl grey, English breakfast, jasmine, lapsang souchong,
peppermint, rooibos

fresh mint tea 2.50

Please ask a member of staff if you require information on the ingredients in the food we serve.

A 10% service charge will be added to parties of 6 or more. All tips go to staff



PLEASE ASK A MEMBER OF STAFF IF YOU REQUIRE INFORMATION ON THE INGREDIENTS IN THE FOOD WE SERVE.

A 10% SERVICE CHARGE WILL BE ADDED TO PARTIES OF 6 OR MORE. ALL TIPS GO TO STAFF

Designed by camillacuznercharles@icloud.com