

DARSHAM NURSERIES CAFÉ MENU

Wednesday 7th August

served from 10am until midday

- two slices of sourdough toast & loganberry jam 3.50
- granola, greek yoghurt, raspberry & redcurrant compote 5.50
- roast tomatoes, cows curd, salsa verde & sourdough toast 7.50
- French toast, greek yoghurt, raspberry & redcurrant compote or bacon & maple syrup 8.50
- masala omelette, aubergine pickle, herb yoghurt, sourdough toast 7.50

served from 11am until 3pm

- house marinated olives 4.00
- Pump Street Bakery sourdough, Fen Farm Dairy cultured butter 3.50

small plates, we recommend 2-3 dishes per person

- grilled cheese sandwich & cornichons 5.50
- a slice of new potato, lovage & caerphilly cheese tart 5.50
- chilled beetroot soup, crème fraiche, hard-boiled egg, dill 5.50
- darsham nurseries tomatoes, peaches, basil, tomato vinaigrette 8.00
- whole globe artichoke, mustard vinaigrette 8.50
- garden lettuces, herbs & flowers, cucumber, lemon verbena, buttermilk 6.50
- roast cauliflower, vadouvan butter, herb yoghurt & pistachio dukkah 8.50
- 'maldon deep smoked' salmon, dill pancakes, butter sauce 12.00
- octopus, watercress, fennel, capers, lemon 14.00
- 'porchetta tonnata' roast loin of Norfolk Lark Black pork, tuna sauce, capers & anchovy 13.50
- bavette, new potatoes, green beans, salsa verde 14.00

Puddings, served all day

- peach & almond tart, custard, whipped cream 7.50
- pistachio meringue, blackcurrant & lemon verbena granita, syllabub, whipped cream 7.50
- elderflower granita, St Germain elderflower liqueur, whipped cream 5.75
- sorbets & ice creams *supplied by poco gelato, leigh-on-sea* 2.80 per scoop
- ice creams; dark chocolate, roast pumpkin seed, milk tea, fig, vegan coconut
- sorbets; yuzu & lemon, pineapple & lime, raspberry

please inform our staff if you have any food allergies or intolerances before you place your order.