



— farm to table dinner —

5th may 2019

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— gartur sourdough toasts with creamy merryhill mushrooms & thyme —

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— wild green & farmstead goat's cheese spanakopita pie —

— oakhead lettuce salad with roast asparagus & purple sprouting broccoli —

— crushed whitehill new potatoes with herby yoghurt —

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— craiguevern slow-roasted gammon —

— slow-roasted gartur goat with preserved lemons and harrissa —

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— sweet cicely ice cream —

— rhubarb custard cake —

