

GREEN COW

KITCHENS

LUNCH MENU

Mackerel

Pink Grapefruit, Baby Gem, Pork Fat Salad Cream

Estate Ham Hock

Egg Yolk, Mushroom, Fermented Leek

Saint Thom Goats Cheese

Black Treacle, Sorrel



Duck Leg

Beetroot, Rhubarb, Black Bean Vinegar

Pollock

Miso BBQ Sauce, Sea Lettuce, Kohlrabi

Butternut Squash

Cabbage, Worcester Blue, Cep Pastry



Burnt Hay Cream

Jerusalem Artichoke, Nutmeg, Apple

Blood Orange Parfait

Liquorice, Dill

British Cheese

Sourdough Crisps, Estate Fruit Chutney, Quince Jelly,

£25 for two courses

£30 for three courses

