

THE FARMHOUSE



AT SOUTH CAUSEY INN

THE FARMHOUSE

— SAMPLE À LA CARTE MENU —

CANAPÉ

Potato rosti, deer pastrami, water cress and anchovies dressing £9

Potatoe blini, smoked salmon, horseradish and pickled cucumber £8

Gougère, Doddington cheese, fennel and honey £5

Chicken liver, pecan, pedro xhimenez and capers on brioche toast £7

STARTERS

Winter herb velouté, pooched egg, croutons and smoked whipped cream fraiche with long pepper £9

Cured seatrout, celtuce, ajo blanco, mustard cress and pistachio £14

Beef carpassio, ansjovie, parmesan and rocket £16

MAIN COURSE

Merlin broth cooked mussels and parsley £28

Freyja winter garden vegetable tart with buttermilk dressing £26

Steamed cod, sandefjord sauce, baked fennel and pak choi £30

Flat iron, chard from Freyja Garden, beef backfat served on gratinated potatoes and parmesan cheese £32

DESSERT

Salted chocolate ganache, yellow wine jelly, meringue and vanilla ice cream £15

Choux, pink praline ice and raspberry sauce £12

Farm house cheese, pear and mustard jam with seed crackers £13

Rhum and raisin Brule £12



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SAMPLE TASTING MENU £100 PER PERSON

CANAPÉ

Winter herb velouté, croutons and smoked whipped cream fraiche seasoned with long pepper

Chicken liver, Pecan nuts, Pedro Ximenez and capers

Beignet, fennel seed, caramelised honey and Doddington cheese

DISHES

Cured seatrout, celtuce, Ajo blanco pistachio, trout roe and mustard cress from Freyja Garden

Freyja garden leeks mustard vinaigrette, radish, fried onions fried sourdough mother and hazelnut brown butter

Grilled squid, new winter potatoes, butter milk, chicory and crispy kale

Dry aged beef from north Acomb, onion tart, beef juice and cognac marinated cep through it and water cress and pickled onions

Choux bun, pink praline ice and preserved raspberries

WHISKEY BONBON

Black currant pate de fruit and pine Brown butter financiers freshly baked



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COMING SOON