

a little farm on the hill

the vegetarian farmer

caramelised garlic and goat cheese tart

*buttery savoury short crust pastry case
filled with custard made with organic eggs from our neighbour George
dotted with soft sweet caramelised whole garlic cloves
farm fresh herbs and 'Milky Whey' goat's cheese*

farm-made flat bread

*inspired by the flat breads of the middle east
how amazing are those few simple ingredients - flour water oil and yeast*

creamy chickpea hummus dip

*smooth and creamy hummus topped with
a sprinkle of zaatar and paprika and a drizzle of olive oil
perfect for dipping our flat bread*

aubergine baba ganoush dip

*creamy smokey farm grown aubergine dip topped with
chopped fresh parsley and a drizzle of olive oil
perfect for dipping our flat bread*

roast pumpkin with tahini dressing

*roast pumpkin with garlicky tahini and yoghurt dressing
topped with 'Milky Whey' goat's cheese, toasted almonds and fresh coriander*

12 leaf and herb salad

*our signature salad of 12 different leaves and herbs from the farm
with thinly sliced radish and tangy dressing*

buttered tricolour rice and kerukub caramelised onions and cumin

*inspired by persian rice dishes with their crispy tahdig
a combination of basmati, heirloom red and black rice and kerukub
from Sarawak with caramelised onions and cumin*

lemon coconut and mulberry cake

*a deliciously moist lemon and fresh coconut cake
with a layer of farm mulberries in the centre*



*not all dishes included in pictures

