

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 creamy 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*

### radish

*farm fresh and pickled radishes perfect for dipping*

### 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 and radishes*

### beetroot yoghurt dip

*delicious roast beetroot and yoghurt dip  
topped with chooped hazelnuts and goat cheese  
perfect for dipping our flat bread and radishes*

### aubergine with spicy lime dressing

*a refreshing cold dish of steamed aubergine  
with a spicy lime dressing topped with bunga kantan and spring onion*

### 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*

