



NATIVE

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Farm to Table Lunch £1120 per group

Maximum number of Guests 14

Our Farm To Table Lunch menu is served banquet style and is designed to shine a spotlight on what is flourishing in the fields, forests and gardens at Pensons Farm. Our Restaurant and farm is exclusively reserved for you and your guests so feel free to walk the fields and explore as you please.

A TASTE OF THE FARM

Canapés on Arrival & Farm Tour

TO BEGIN

Native x WildFarmed Focaccia
La Latteria Burrata & Shiso Mojo Sauce
House Charcuterie & Pickles
Pensons Farm Tomatoes, Ricotta Salata
& Smoked Salsa Verde

TO FOLLOW

Smoked Cull Yaw Mutton
with Red Onion & Malbar Spinach Ragù
Purple Sprouting Broccoli with Bacalhau Butter
King Oyster Mushroom Skewer with Nasturtium Emulsion
Confit Pink Fir Potatoes

TO FINISH

Rhubarb & Rosemary Trifle
Meadowsweet Custard & Freeze Dried Raspberries