

Lunch

Served from 12:00 to 14:00

Our menu changes each day, depending on what's fresh and available, so please check our daily menu slips for today's dishes.

The FarmED Cafe is surrounded by our 107 acre regenerative demonstration farm.

Each dish is prepared using seasonal vegetables and fruit grown by The Kitchen Garden People in our kitchen garden and heritage orchard, with locally-sourced produce from sustainable and organic (where possible) suppliers who share our commitment to animal welfare and regenerative farming.

Seasonal Soup served with freshly baked bread and butter

£9.00

Sandwich of the Day served with FarmED leaves

£10.00

Salad Bowl

£15.00

Add boiled egg **£1.00**

Add Sinodun Hill Goats' Cheese **£1.50**

Cheese Platter A selection of local cheeses, pickles, homemade chutney, FarmED leaves and freshly baked bread

£15.00

Dish of the Day We serve locally sourced sustainable meat on Wednesdays

£16.50

Wood fired sourdough pizza Served with FarmED leaves (vegan cheese available)

Served Thursdays and Fridays

£15.00

Do let us know if you have any dietary requirements, allergies or intolerances.

Gluten free bread and vegan spread available.