



**Spring, 2017**  
**Lunch, Noon-late**

Our menu changes often, as we receive new and exciting produce from our suppliers. You can always expect fresh, delicious, organic ingredients cooked with passion and care. We always appreciate feedback on our food so do let us know if there's something you would love to see on our menu.

Freshly made soup; always made with organic ingredients, always veggie	£5
Half soup and half a sandwich	£6
Crispy duck egg with creamed celeriac and wild garlic pesto (v, df)	£7
Salad of tea smoked salmon, courgette and apple (gf, df)	£6
Roasted wood pigeon, red onion jam, parsnip crisps (gf, df)	£8
Lamb koftas with tomato and chilli jam and cucumber salad (gf)	£7
Roasted plum tomato, feta and mint courgetti (v)	£13
Slow roast chicken leg, almond and cheddar cauliflower cheese (gf)	£14
Caramelised fennel and orange tart, goat's cheese, Phantassie Organic leaves (vg)	£12
Three onion risotto (v, gf)	£11
Blackened cod, Hispi cabbage and black sesame slaw, burnt lemon and chilli oil (gf)	£14
A selection of 4 Earthy salads, made freshly each day	£12
Tear & share board, with Earthy dips, salads and bread	£18
Sides; chips / greens / leaves (vg)	all £3
Rhubarb, rose and pistachio yoghurt fool (v)	£6
Melting chocolate and marmalade pudding, creme fraiche (v)	£7
Local cheeses with Earthy chutney and toasts (v)	£9

Please let us know if you are allergic to anything and we'll leave it out  
We can make many of our dishes 'free from' if necessary, please just ask