

PENINSULA *farm cafe*

Farm style share boards 12pm - 2pm

- Grazing Board for Two** 58
Three cheeses, San Daniele prosciutto, chicken & tarragon rillettes, marinated olives, sweetcorn, feta & thyme fritters, pickled vegetables, spiced nuts, pickled watermelon rind, fresh seasonal fruit, sourdough bread & crisp bread (gfo)
- Garden Board for Two** 47
Two cheeses, sweetcorn, thyme & feta fritters, roasted field mushrooms, falafel, cornichons, spiced nuts, marinated olives, pickled watermelon rind, fresh seasonal fruit, sourdough & crisp bread (v) (gfo)
- The Farm Ploughman's Lunch** 34
Aged cheddar, locally smoked ham, ploughman pickle, boiled egg, pickled vegetables, pickled watermelon rind, spiced nuts & cornichons (gfo)

Devonshire tea All day

House-baked scone, dollop cream & locally made jam 14pp
with a pot of loose-leaf tea

Assorted biscuits & cakes All day

Freshly baked in house each day
Please see our selection at the front counter

Buonissimo gelato All day

Single or double scoop 6/9

Kitchen closes at 2pm. Last order for cakes & drinks 2.45pm

df: Dairy free gf: Gluten free gfo: Gluten free option +2
v: Vegetarian vg: Vegan vgo: Vegan option

All day menu 8am - 2pm

- The Farm Big Breakfast** 29
Two poached or scrambled free range eggs, roasted field mushroom, chorizo, spicy beans, confit grape tomato, potato rosti & toasted sourdough (gfo)
+ locally smoked ham 7
- Native Spiced Beef, Potato & Mushroom Pie** 28
Bush tomato relish & spinach & radish salad
- Free Range Chicken Breast Wrapped in Prosciutto** 28
Filled with pistachio cream, fresh fig, pan fried grapes, Danish feta & rocket salad (gf)
- Cheese & Chive Waffle** 27
Smoked salmon, two poached eggs & hollandaise sauce
- Falafel Bowl** 26
Cucumber ribbons, confit tomato, tabbouleh, spinach, avocado, dukkah & tahini dressing (vg) (v) (gf) (df)
+ lemon myrtle chicken breast 8
- Potato & Red Pepper Tortilla** 25
Pan fried halloumi, basil pesto & micro herbs (v) (gf)
+ chorizo 8
- Sweet Corn, Feta & Native Thyme Fritters** 24
Two poached eggs & hollandaise sauce (gf) (v)
+ smoked salmon 8 | + San Daniele prosciutto 8
- French Toasted Brioche** 23
Roasted stone fruit, mascarpone cream, macadamia crumbs & local honey (v)
- Lemon Myrtle Pannacotta** 23
Home-made nutty granola, berries & passionfruit (gf) (v)
- Avocado & Heritage Tomato on Toasted Charcoal Sourdough** 20
Balsamic glaze, micro herbs (gfo) (v) (vg) (df)
+ San Daniele prosciutto 8 | + poached egg 4
- Fruit & Nut Toast** 13
Two pieces, locally made preserves & French butter (v) (vgo)

Sides

- Spicy beans (gf) (vg) 4 Poached (df) (gf) or scrambled egg (gf) 4
Potato rosti (gf) (vg) 5 Sourdough (One piece) (vg) 4
Avocado (gf) (vg) 6 Roasted field mushroom (gf) (vg) 5
Halloumi (gf) (v) 7 Gluten free bread (Two pieces) (gf) 6
Chorizo (gf) (df) 8 San Daniele prosciutto (gf) (df) 8
Smoked salmon (gf) (df) 8