



APPLEGARTH

MENU

10% off your food bill

ALL DAY EVERY THURSDAY

No min spend

39 STEPS - FROM THE VERTICAL FARM

From Forest to Fork — proudly one of the first UK eateries to feature a Lion's Mane mushroom steak as a menu staple.

The Trailblazer £ 18

Grilled Lion's Mane mushroom "steak" with wild herb aioli, pickled shallots, micros from the vertical barn, smoked salt & cracked pepper, served on a wood-fired ciabatta.

(V / GF on request)

The Woodland Bonbon £ 14

Panko-fried spiced Lion's Mane bonbon, served with tarragon aioli.

(V)

Mane & Glory Brownie Bowl £ 12.95

A dessert made from our Lion's Mane brownie, served warm with dark chocolate ganache, chocolate soil, wild berry compote & vanilla ice cream.

(V / contains nuts / GF option)

NIBBLES

Olives (V / GF option) £ 5

Hickory Smoked Almonds (V / GF option) £ 5

Baked Bread, Houmous Olive Oil & Balsamic £ 6

(V)

MIDDAY AT THE BARN

Served 12pm-3pm Tuesday to Saturday

Seasonal, hearty dishes with a countryside twist.

The Hake & Wild £ 19.95

Pan-roasted hake with wild garlic velouté, confit potatoes & sea herbs.

(GF / contains fish)

The Garden Wall £ 15

Roasted root veg, heritage grains, pickled beets & tahini dressing.

(V / GF)

Flat Iron & Fire £ 17.95

Chargrilled flat iron steak, caramelised leeks, horseradish crème fraîche & mustard leaf.

The Purple Plumage £ 16

Heritage tomatoes, burrata & purple basil pesto (from the vertical barn) on toasted sourdough, finished with lemon zest & smoked almonds.

(VE / contains nuts)

Whipped Goat & Fig £ 11.95

Whipped goat's cheese with hot honey, crispy bacon, brûléed fig &

fire-charred sourdough.

Coastal Simplicity (to share) £ 22.5

Hand-picked South Coast white & brown crab, served in the shell with lemon oil, sea salt flakes & shaved fennel salad. Accompanied by sourdough crisps, wild garlic mayo & smacked cucumber.

(contains fish)

FROM THE BREAKFAST TABLE

Served 9am-11am Tuesday to Saturday

The Full Apple £ 14

Applegarth sausage, streaky bacon, black pudding, eggs your way, mushroom, tomato, sauté potatoes, beans & toast.

The Greener Pasture £ 11

Crushed avocado, whipped feta, lemon oil, toasted sourdough & garden herbs.

(V / GF option)

Woodland Benedict £ 12.5

Treacle ham, poached egg & nettle hollandaise on an English muffin.

Hens & Herbs £ 12.5

Free-range eggs, smoked Surrey bacon, herby mushrooms & sourdough soldiers.

The Smoked Stream £ 12.5

Severn and Whye smoked salmon on crispy rösti with horseradish crème fraîche, smacked cucumber & watercress.

(contains fish)

The Orchard Bircher £ 8

Apple, oats, mixed nuts, cinnamon, coconut yoghurt, banana & sultanas.

(V)

The Applegarth Burger £ 15.95

8 oz Surrey beef burger, smoked cheddar, house garnish, house burger sauce, pickled slaw & fries. **Make it a 16 oz £ 18.5**

The Hen Burger £ 15.95

Thyme marinated chicken breast, smoked mozzarella, lemon aioli, house garnish, pickled slaw & fries.

The Sea Burger £ 15.95

Breaded cod goujon, herb aioli, goujigan ketchup, house garnish, fennel slaw & fries.

(contains fish)

EXTRAS

Fries £ 4

Slaw £ 4

Local Asparagus £ 5.5

Heritage Tomato £ 5

PUDDING SPECIALS

Mane & Glory Brownie Bowl £12.95

A dessert made from our Lion's Mane brownie, served warm with dark chocolate ganache, chocolate soil, wild berry compote & vanilla ice cream.

Lemon Thyme Posset £ 7

With shortbread crumb & torched meringue.

Sticky Pear & Date Pudding £ 7

Toffee sauce, vanilla ice cream

Affogato £ 4.5

Espresso over ice cream, amaretti crumble.

Please ask a member of our team about allergen information. V - Vegetarian, VE - Vegan, GF - Gluten Free, DF - Dairy Free, GFO/DFO/VEO - Gluten Free Option, Dairy Free Option, Vegan Option

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