

The Lunch Menu

After growing fruit and vegetables on our family run site for over 90 years and preaching how good they taste, we thought that it was about time we did some cooking and give our customers the chance to sample them in a selection of tasty and creative dishes. We hope you enjoy!

Nibbles Whilst You Wait

Homemade Hummus with garden Vegetables - **£2.95 (v/ve)**
Bowl of Green Olives - **£2.95 (v/ve)**

Sandwiches

All served on a choice of white/brown or gluten free bread with Corkers crisps, garden salad and homemade coleslaw

Honey Roast Ham & homemade Piccalilli - **£6.95**
Clover free-range Egg Mayonnaise- **£6.45 (v) #eatlocal**
Tuna Mayonnaise, Tomato & Cucumber - **£6.45**

Open Sandwiches

Wobbly Bottom Goats Cheese, Spinach & Walnut Pesto- **£5.95**
Smoked Mackerel, mixed leaf salad & pickled radish - **£7.95**
Smashed avocado, chilli, spring onion - **£7.95 (v/ve)**
Seared Beef, homemade horseradish & rocket - **£8.45**

ADD A BOWL OF HOMEMADE CHIPS FOR £1.95

Small Plates

Homemade Soup of the Day, served with locally baked bread - **£5.45 (v)**
Caramelised Onion & Wobbly Bottom Goats Cheese Quiche with garden salad & Coleslaw - **£6.95 (v) #eatlocal**
Priors Hall Pork Terrine, homemade beer chutney and sourdough bread- **£5.95**
Homemade fishcakes, mustard dressing and a Clover free-range poached egg - **£6.95 #eatlocal**

ADD A BOWL OF HOMEMADE CHIPS FOR £1.95

Our head Chef Scott Whitehead and his team aim to create a tasty seasonal menu using our own grown and locally sourced produce wherever possible. With all the vegetables we grow on-site, sown, planted and harvested by hand no further than 250m from the kitchen, we offer a true sustainable field to fork experience.

Take a look at our A-board located at the entrance to the Farm Shop to see what we are harvesting now.

#eatlocal

See this on the menu and it means you are tasting some of Hertfordshire's finest produce

Salads

Our own-grown roasted beetroot & carrot salad with puffed spelt and smoked Wobbly Bottom Goats Cheese – **£8.45 (v) #eatlocal**

Roasted Cauliflower, pine nuts, raisins, kale, spiced yoghurt dressing - **£8.95 (v)**

Nicoise Salad- Tomatoes, red onion, egg, olives & green beans with olive oil dressing - **£8.45**

ADD CHILTERN CHARCUTERIE CHORIZO, ENGLISH GRILLED HALLOUMI, CHICKEN OR TUNA FOR £2.45

Large Plates

Farr Brew beer battered haddock with homemade chips, crushed peas and tartare sauce - **£11.95 #eatlocal**

Grilled minute steak with homemade chips and wild garlic butter - **£13.95**

Mustard, cream, Leek & spring onion Risotto - **£9.95 (v) #eatlocal**

Breaded chicken with a shaved fennel, rocket & Wobbly Bottom "Parmesan" salad - **£11.95 #eatlocal**

Carrot & chickpea curry served with cauliflower rice – **£9.95 (v/ve) #eatlocal**

Puddings & Cakes

Please see counter or ask for today's selection of cakes & bakes

Homemade lemon posset with fennel seed shortbread - **£5.45 (v)**

Homemade dark chocolate Parfait with an orange sorbet - **£5.45 (v)**

Sticky Toffee Pudding, caramel sauce, vanilla ice cream - **£5.45 (v)**

Three scoops of 'Saffron Ice Cream Company' Ice cream or Sorbet. Choose from- Vanilla, Chocolate, Ginger, Salted Caramel or Raspberry, Lemon, Orange Sorbet - **£4.95 (v)**

Lunch is served daily from 12.00pm- 3.30pm Mon- Sun

TEL: 01727 856995 – www.pottingshedcafe.com