



C R A Z Y B E A R  
S T A D H A M P T O N  
B E A C O N S F I E L D

## *march farm shop menu*

*these recipes and ingredients originate from and are available at the crazy bear farm shop*

**EXPRESS LUNCH MONDAY TO SATURDAY MIDDAY-6PM**  
**2 COURSES £14.50 / 3 COURSES £19.00**

### *starters*

FRESHLY MADE SOUP OF THE DAY

POTTED HOME CURED SALT BEEF BRISKET with grain mustard, dill pickles and land cress

FOIE GRAS & CHICKEN LIVER PARFAIT with earl grey tea jelly and toasted brioche

HOME SMOKED SCOTTISH SALMON apple & watercress salad with horseradish cream

### *mains*

COQ AU VIN MADE WITH FREE-RANGE CHICKEN cooked in red wine with root vegetables

SEARED LOCH DUART SALMON with crushed ratte potatoes, peas & beans, tomato relish

PAN ROASTED LOIN OF HOME REARED PORK with fennel saurkraut & mustard mash

GRATIN OF POTATOES, TALEGGIO & MUSHROOMS garlic & rosemary cream

### *desserts*

YORKSHIRE CHAMPAGNE RHUBARB TRIFLE served with crushed amaretti biscuits

CARAMELISED APPLE & HONEY TART served warm with clotted cream

MARBLED DARK CHOCOLATE & VANILLA CHEESECAKE with candied kumquats

PASSION FRUIT & MANGO PAVLOVA