

Birch Farm Menu

Naturally Fermented Bread & Cultured Butter

Clovelly Partridge

brassicas, hazelnut, apricot
2024 Grüner Veltliner, Niederösterreich, Austria

Halibut

scallop, whey, horn of plenty
2024 *Levre Piquante, Picpoul De Pinet, France*

Wild Fallow

winter squash, sloe, elderberry
2023 *Beaujolais Villages, Château de Vaux, France*

Sea Buckthorn

rose geranium, rocket, pink peppercorn

Caramel Tart

crab apple, vanilla, cider brandy
2019 *Gusbourne, Sparkling Rose, Kent England*

75 Per Person

35 Wine Pairing



*Please inform a server of any allergies or dietary preferences in your party.
Not all ingredients will be listed on the menu. Allergen information is available upon request.*