

# DINNER

Sourdough	12
<i>whipped butter, local oil</i>	
Anchovy Toast	18
<i>smoked tomato, guindillas pepper</i>	
Crudo	28
<i>macadamia, pomelo, fingerlime, kaffir</i>	
Burrata	32
<i>apricots, hazelnut, oregano, gold beets</i>	
Lamb Ribs	25
<i>black garlic, pistachios, pomegranate, pea hummus</i>	
Tataki	29
<i>smoked black vinegar, edamame, sesame, daikon</i>	
Chicken Liver Parfait	24
<i>pickles, blackberry, sourdough</i>	
Market Fish	market price
<i>long-lined Leigh Fisheries market fish, sorrel, almond, leeks</i>	
Butchers Cut	market price
<i>cafe de paris butter, pickled shallot + parsley</i>	
Confit Chicken Leg	43
<i>wild mushroom risotto, pickled enoki, hazelnut, sage</i>	
Ricotta Gnocchi	38
<i>spring peas + broadbeans, mint, goats cheese</i>	
Lamb Rump	48
<i>cavalo nero, tahini, anchovy, butternut, gremolata</i>	
Buttercrunch Cos	16
<i>anchovy cream, tarragon, pangrattato</i>	
Shoestring Fries	17
<i>ranch seasoning, buttermilk mayo</i>	
Zucchini	17
<i>snake beans, shishito peppers, date</i>	
Heirloom Tomato's	19
<i>honeydew melon, pickled shallots, buffalo curd</i>	

THE  
FARMERS  
DAUGHTER

Trust the Chef Menu |  
75 per person for feasting style two courses

*Must be taken by the whole table*