Regenerative Menu

Three Courses £50

As custodians of our family farm for over a century, we have long championed sustainable farming. The reintroduction of livestock in 2021 marked the start of our regenerative agriculture journey in Oldstead. Just a mile down the road from The Abbey Inn, our farm is now home to grass-fed Dexter cattle, Herdwick sheep and rare-breed pigs, all reared holistically with regenerative principles at the core. Our Regenerative Farm Menu celebrates this livestock and home-grown produce, minimising environmental impact while actively restoring the land.

STARTER

Garden Courgette Fritters

Wild Garlic Courgette Fritter, Ajo Blanco, Pickled Courgette, Smoked Yoghurt

14

Riesling, Joseph Ehmoser 2021 13

MAIN COURSE

Miso Glazed Hogget

Braised Miso Hogget, Spiced Tomato Sauce, BBQ Aubergine, Borlotti Beans

32

Nebbiolo, Vallana 'Campi Raudi' 2021 14

PUDDING

English Summer Trifle

Strawberry, Elderflower, Champagne

12.50

Chateau d'Avrille, Loire 1989 8

Scan the QR code to see full allergen information. Speak to one of our team if you have any questions.

Please note a 12.5% discretionary service charge will be added to your bill, this is shared equally between the team.

Each recommended wine pairing is served as a 125ml measure.