



FORAGE
EST 2020
FARM SHOP & KITCHEN



WINTER TAKEAWAY MENU 2022

Soup of the Day £8.95 V
Bread and Butter

Beef Burger £16

Penllyn Estate Aberdeen Angus, Teifi Organic Halloumi, Oak Smoked Maple Bacon, Welsh Homestead Smokery Smoked Chilli and Mango Jam, Brioche Bun, Triple Cooked Chips

Spicy Penllyn Estate Pumpkin, Butternut Squash and Butterbean Burger £14.50 V
Cucumber, Do Goodly Beetroot Borani, Brioche Bun, Triple Cooked Chips

SIDES

Tripled Cooked Chips £3.50 V

Parmesan Fries, Welsh Homestead Smokery Seaweed, Dijon Mustard Mayonnaise £5.50

Seasonal Buttered Greens £3 **GF V**

Rosemary & Paprika Teifi Organic Halloumi Fries with Chipotle Mayonnaise £8 V

SANDWICHES & WRAPS

Served on Sourdough, Country Tin, Gluten Free Bread or in a Wrap

Cajun Chicken, Garlic Aioli, Red Onion, Welsh Homestead Smokery Smoked Chilli and Mango Jam,
Lambs Lettuce £8

Angiddy Brie, Avocado, Rocket, Tomato, Balsamic Glaze £7.50 V

Toasted Honey Glazed Ham and Mozzarella, Tomato and Basil Pesto £7.50

Roasted Butternut Squash, Do Goodly Beetroot Borani, Spinach, Red Onion Marmalade £7 VG

www.foragefarmshop.co.uk

Produce from the Penllyn Estate

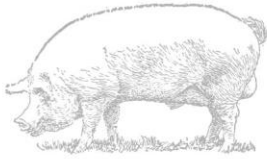
Products available in Forage Farm Shop

(V) Vegetarian Please inform a member of staff of any dietary requirements. **(VG) Vegan**

N.B. While we do our utmost to accommodate dietary requirements, we do use gluten, nuts and animal produce in our kitchen and cannot 100% guarantee no cross-contamination.

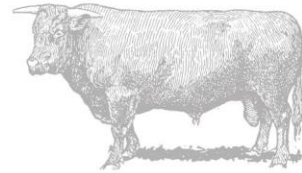


PENLLYN ESTATE PRODUCE



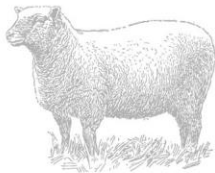
OUR PORK

The pigs reared on Penllyn Estate Farm are a traditional Welsh breed, curiously named the Welsh Pig. This hardy pig can be traced back to an indigenous white, lop-eared breed, kept in Wales for as long as records have existed. The pigs spend much of the year on dedicated grass paddocks, with shelters for the inclement weather.



OUR BEEF

Our beef comes from our herd of Aberdeen Angus cattle. Renowned for their high quality meat, intense marbling and flavour, the cattle are reared for 12-18 months on Penllyn Estate Farm. They are grass fed throughout the summer months and supplemented with home produced forage throughout the winter. Regular and prime cuts are hung for a minimum of 28 days to enhance flavour and tenderness.



OUR LAMB

Our lamb derives from our flock of Suffolk and Romney ewes. The ewes have a staggered lambing period to take advantage of new season grass growth throughout the year. The flock is grass fed all year round and supplemented with root crops and clover leys where necessary.



OUR EGGS

Our eggs come from our free-range brood of Lohmann Brown chickens, who enjoy pottering about over 12 hectares of grass pasture and newly planted woodland.

AVAILABLE TO PURCHASE

The meat served in our restaurant is available to purchase at our renowned butchers' counter. Our Free Range Eggs are also available in the shop.
