

# Breakfast at FarmED

Served Monday to Friday 9am to 11am

Nourishing, seasonal dishes

## 2 slices of granary toast & butter

Jam, FarmED honey, marmalade  
or Marmite

£3.00

## Overnight oats

With fruits of the forest (ve g/f)

£5.00

## Homemade nutty granola

FarmED honey & yoghurt

£6.00

## Turbo beans on sourdough toast

Add cheese or a fried egg  
for extra £1.00

£7.00

## Seasonal frittata with FarmED leaves

Add beans for extra £1.00

£8.00

## 2 poached or fried eggs on a muffin

FarmED seasonal greens &  
chilli flakes

£8.00

## Pancake stack & fruits

FarmED honey & yoghurt

£8.00

Do let us know if you'd like gluten  
free bread, vegan spread or if you  
have any allergies.



# Lunch at FarmED

Served Monday to Friday Noon to 2pm

Reservations recommended

## Seasonal Soup

Weekly changing soup using our own farm-grown vegetables, served with bread & butter

£7.50

## Sandwich of the Day

Freshly baked bread, served with a salad garnish

£8.50

## Super Salad Plate

Three delicious & nutritious salads fresh from the Kitchen Garden People

£12.00

## Dish of the Day

Served with FarmED leaves & coleslaw

£14.00

## Ploughmans Platter

Local cheese, FarmED pickled vegetables, chutney, salad & bread

£13.00

## Pizza Friday

Sourdough pizza using FarmED flour, local cheese & served with salad

£12.00

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**What FarmED does:** FarmED provides learning spaces and events that inspire, educate and connect people to build sustainable farming and food systems that nourish people and regenerate the planet. **Subscribe to our newsletter** to find out more about events at FarmED and how you can get involved. Scan the QR code or visit our website at [www.farm-ed.co.uk](http://www.farm-ed.co.uk)

