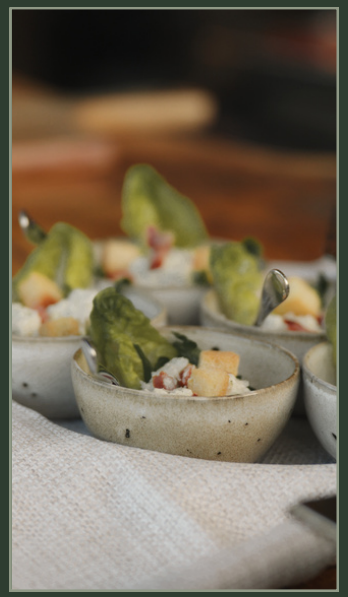
SILCHESTER

FARM

Our food is a laid-back, luxurious celebration of modern British countryside dining. We’re always changing with the seasons, ensuring only the freshest ingredients land on your plate.



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Keep Me Going

£54 per person

Choose breakfast, lunch & snack options

Tea & coffee and water infusion station available all day

Breakfast

Freshly baked pastries & seasonal fruit bowl

Breakfast upgrade | £7 per person

Dry cured bacon bap
Our signature sausage bap
Grilled field mushroom & spinach bap

Working Lunch Option One

A seasonal selection of filled baguettes & wraps
Hampshire Cheese & Kitchen Garden Pickle, Free range chicken & crispy Hampshire bacon, lettuce and IOW tomato, Roasted vegetable and Garden Pesto Mayonnaise, with pea shoots
Kitchen garden salad
Vegetable crisps with mint yogurt dip

Working Lunch Option Two

Ploughman's Boards to include:
Sausage rolls
Pork pie
Roasted vegetable tart
Cold meats and cheese
Chutney + pickle
Winter coleslaw

Mid-morning & afternoon snack

Select one for the morning & one for the afternoon

- Flapjack
- Millionaire shortbread
- Chocolate brownie / Blondie
- Honey & Thyme Farm Biscuit
- Home puffed cheese straws
- Granola bar

Snack upgrade | £3 per person

- Protein balls
- Macarons
- Mini scones, estate jam

Lunch add ons | £8 per person

Farm Style Home Cut Chips
Baked Potatoes and selection of toppings
Platter of sliced cold cuts from Hampshire
Ancient grains salad, with kitchen garden beetroot & goats cheese
Hampshire cheeses, grapes, chutney and crackers

All our prices are exclusive of VAT

Dessert

Chef’s seasonal choice

All our prices are exclusive of VAT & room hire. Due to the seasonality of our menus, this is a sample menu only.

Working Lunch Hot Fork

Upgrade your Working Lunch for extra £19.95 per person

Select 2 courses
one meat & one vegetarian

Hampshire beef cobbler, horseradish, tarragon cream

Crispy roasted loin of pork, braised estate apple, sage

Flame grilled chicken, smoked Isle of Wight tomato sauce, burrata

Grilled hake, estate herb crumb, white wine butter

Flamed mackerel, smoked beetroot, horseradish

Poached sole, roasted fennel, cherry tomato on the vine

Leek & estate onion gratin, chive oil, charred red pepper

Mac ‘n’ Heckfield cheddar cheese, truffled crumbs, parsley dressing

Fricassee of wild mushrooms, rarebit toastie, estate herbs

All served with freshly baked sourdough and Netherend farm butter

Sides
select two options

Buttered new potato & estate mint

Steamed rice

Ancient grains

& either

Mixed leaf salad

Grilled seasonal vegetables

Salted Padron peppers

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Private Dining

£60 per person

Select one starter and main. Choose two side dishes and one dessert. Dietary requirements catered for accordingly.

Starters

Parfait of chicken livers, toasted brioche, roasted grapes, pickled farm shallots

Chalk stream trout pate, toasted sourdough, bitter leaf salad, tomato salt

Salt baked beetroot, goats cheese labneh, toasted seeds, roasted fennel, fallen apple salad

Carpaccio of Isle of Wight tomato, thyme, pickled farm shallots, horseradish, rapeseed oil

Cauliflower soup, apple, lovage, spices

Squash crostini, ricotta, honey, walnuts

Flamed vegetables, smokey aubergine dip, cumin yoghurt, sumac

Mains

Fire roasted free range chicken, purple sage bread sauce, redcurrant jus

Pork medallion, black pudding, Kentish apple brandy sauce

Hot smoked salmon, chorizo migas, chive hollandaise, confit Isle of Wight tomato

Coal baked squash, wild nettle pesto, Isle of Wight tomato stew, toasted hazelnuts

Pearl barley risotto, peas, lemon, crème fraiche, dill

Fire baked aubergine, smoked tomato, brioche crumb, Hampshire mozzarella, leaves from the Kitchen Garden

Dessert

Local Pear frangipane tart, lavender anglaise, raspberry

Chocolate tartlet, roasted estate walnuts, praline cream

Almond Cake, crème fraiche, candied orange

Panna cotta with seasonal fruits

Burnt custard, plum baked in cinnamon syrup

Silchester Farm Honeycomb Cheesecake

Baked rice pudding, clotted cream, orange honey

Sides

Garlic Hassleback Potatoes | Buttered Mash Potato | Wild Rice | Crushed Rosemary New Potatoes | Duck Fat Roast Potatoes
Kitchen Garden Salad & Farmhouse Dressing | Hampshire Watercress Salad | Market Garden Roasted Root Vegetables
Scorched Gem Lettuce | Market Garden Seasonal Greens | Creamed Polenta | Farmstyle Home Cut Chips | Dauphinoise Gratin

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Desserts

Local Pear frangipane tart, lavender anglaise, raspberry

Chocolate tartlet, roasted estate walnuts, praline cream

Almond Cake, crème fraiche, candied orange

Dark chocolate fondant, homemade vanilla ice cream, spiced rum

Panna cotta with seasonal fruits

Burnt custard, plum baked in cinnamon syrup

Raspberry posset, roasted pistachio, rose syrup

A very English meringue & seasonal fruit

Elegant Summer pudding, English cream

Wingless Eagle gin & tonic jelly, poached fruits

Baked rice pudding, clotted cream, orange honey

Baked Alaska, local berry sauce

Silchester Farm Honeycomb Cheesecake

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In-house dining with your own dedicated chef

£85 per person
Select one starter and main. Choose two side dishes and one dessert. Dietary requirements catered for accordingly.
10 - 12 guests

Starters

Parfait of chicken livers, toasted brioche, roasted grapes, pickled farm shallots

Chalk stream trout pate, toasted sourdough, bitter leaf salad, tomato salt

Salt baked beetroot, goats cheese labneh, toasted seeds, roasted fennel, fallen apple salad

Carpaccio of Isle of Wight tomato, thyme, pickled farm shallots, horseradish, rapeseed oil

Cauliflower soup, apple, lovage, spices

Squash crostini, ricotta, honey, walnuts

Mains

Fire roasted free range chicken, purple sage bread sauce, redcurrant jus

Pork medallion, black pudding, Kentish apple brandy sauce

Hot smoked salmon, chorizo migas, chive hollandaise, confit Isle of Wight tomato

Coal baked squash, wild nettle pesto, Isle of Wight tomato stew, toasted hazelnuts

Pearl barley risotto, peas, lemon, crème fraiche, dill

Fire baked aubergine, smoked tomato, brioche crumb, Hampshire mozzarella, leaves from the Kitchen Garden

Dessert

Local Pear frangipane tart, lavender anglaise, raspberry

Chocolate tartlet, roasted estate walnuts, praline cream

Almond Cake, crème fraiche, candied orange

Panna cotta with seasonal fruits

Burnt custard, plum baked in cinnamon syrup

Silchester Farm Honeycomb Cheesecake

Baked rice pudding, clotted cream, orange honey

Sides

Garlic Hassleback Potatoes | Buttered Mash Potato | Wild Rice | Crushed Rosemary New Potatoes | Duck Fat Roast Potatoes
Kitchen Garden Salad & Farmhouse Dressing | Hampshire Watercress Salad | Market Garden Roasted Root Vegetables
Scorched Gem Lettuce | Market Garden Seasonal Greens | Creamed Polenta | Farmstyle Home Cut Chips | Dauphinoise Gratin

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