

Raw

THE TRUE COST OF
FACTORY FARMING

A recipe for the future of food? Paul and Anton's ideas

Parsnip soup with English wild mushrooms and roasted cobnuts (vegan)



Line-caught Dorset mackerel tempura with cucumber and chilli relish

Or *Beetroot Carpaccio with spelt, apple and parsley salad (vegan)*



Slow-baked shoulder and roasted rump of Cornish lamb with a sheep's milk and sheep's cheese dauphinoise, lentil jus & salt baked beetroot

Or *Roasted vegetable crumble with sheep's milk and cheese dauphinoise, lemon and thyme butter sauce (V)*

Or *Roasted vegetable crumble with broccoli purée and dauphinoise potatoes, lemon and thyme sauce (vegan)*



Warm Capricorn goats cheese with mulled pear and walnut salad (V)

Or *Mulled pear and walnut salad (vegan)*



Parkin with orange curd, Medlar jelly on a drop scone with clotted cream ice cream, Bramley apple and fudge burnt cream (V)

Or *Parkin with orange curd, Medlar jelly on a drop scone with soy milk cream ice cream, Bramley apple and fudge burnt cream (vegan)*