

RUNA FARM

BOHO, EARTHY, HONEST

OUTDOOR KITCHEN MENU

COOKED OVER THE OPEN FLAMES OF OUR SIGNATURE FIRE PITS & FRENCH ROTISSERIES

BBQ BUTTERFLIED LEG OF LAMB, SMOKED AUBERGINES, SALSA VERDE

ROLLED RIB OF BEEF, BEARNAISE SAUCE

SUCKLING PIG, ROAST CARAMELISED APPLES

LAMB & BEEF KEBAB SLOW COOKED OVER FIRE, SERVED IN CHARGRILLED
FLATBREADS WITH CHOPPED SALAD, GARLIC YOGHURT & SWEET CHILLI SAUCE

PORCHETTA - WHOLE PORK MIDDLES, SLOW ROASTED, SLICED & DRESSED WITH
SALSA VERDE, SERVED IN A CIABATTA ROLL

SMOKED BEEF TACOS, BURNT SALSA, CORIANDER, HARISSA ONIONS

SMOKED BEEF BRISKET, MUSTARD, CHILLI JAM, SWEET PICKLES, BRIOCHE BUN
TOASTED WITH BEEF DRIPPING

PULLED ROTISSERIE CHICKEN CIABATTA

HOT SMOKED MACKEREL, SEAWEED & CELERIAC REMOULADE, RYE

WOOD FIRED BUTTERNUT SQUASH, GOATS CHEESE, GREMOLATA

Our food is prepared and stored in areas in which allergenic ingredients are present. As a consequence, we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process. If you have an allergy, please inform a member of staff and refer to our allergen matrix. We are not liable for anyone who carries an airborne or contact nut allergy. Please keep children with you at all times. Management cannot be responsible for their safety. Thank you.