

BLACK WHEAT CLUB

Everything on your plate at Black Wheat Club starts with our own hands. Sourdough, ferments, sausages, and everything in between are made right here.

All ingredients we use come from local producers and farmers who take quality and craft as seriously as we do. Our menu changes with the seasons and the best produce we can source.

/ **MARINATED OLIVES (PB) | 5.0**

/ **BREAD & PICKLES (VE) | 10.0**

house sourdough, estate dairy cultured butter, selection of house pickles

/ **BARON BIGOD BRIE (VE) | 12.0**

Baron Bigod brie, pickled pear, buckwheat honey, toasted house sourdough

/ **SAUSAGE SELECTION | 13.0**

house spiced fennel sausage & marjoram white sausage, pickled beetroot & horseradish ćwikła, dill & chervill

/ **HERITAGE CARROTS (PB) | 13.0**

purple heritage carrots, roast carrot romesco, carrot top oil, pickled carrot crisp

/ **PAN FRIED PLAICE | 22.0**

plaice fillet, braised fennel, ginger & anchovy beurre blanc, food circle kale, pangrattato

/ **PORK STEAK | 21.0**

12 Hour braised Pork Steak, preserved tomato & salsa verde pan sauce, celeriac

/ **CHICKEN THIGHS | 18.0**

grilled chicken thighs, squash velouté, pickled grapes, herb salad [this dish contains nuts]

/ **ROASTED CAULIFLOWER (PB) | 16.0**

roasted cauliflower, sesame cream, Hungarian salsa, mint & dill dressing, pickled kohlrabi, pumpkin dukkah

/ **BWC POTATOES (VE) | 6.0**

new potatoes, chive & dill dressing, chip spice aioli, Botton cheese

/ **BWC SALAD (PB) | 6.0**

seasonal Food Circle leaves, house dressing, pickled kohlrabi, mixed seed dukkah

/ **ROASTED BRUSSELS SPROUTS (VE) | 6.0**

roasted brussels sprouts, chilli & lemon butter, pangrattato

/ **BREAD & BUTTER PUDDING (VE) | 9.0**

house bread & butter pudding, bwc brown butter ice cream

/ **CHOCOLATE AND CARDAMOM CREMEUX (VE) | 7.5**

chocolate and cardamom cremeux, vanilla infused olive oil, candied almonds, sea salt

/ **BROWN BUTTER ICE CREAM (VE) | 5.0**

made in house brown butter ice cream, sweet crumble, sea salt

/ **DIGESTIF | 6.0** 25ml

our signature made in house digestifs, infused with fruits and herbs from nearby farms.

APRICOT VODKA // BLACKCURRANT VODKA // LEMON VERBENA VODKA // SWEET CICELY GIN

/ **DESSERT WINE**

TURNAU SZLACHETNY '24 / WEST POMERANIAN, POLAND. / **7.0** 50ML

Solaris grapes. Fruity with a high level of acidity and a pear finish.

NOBLE MAVROD '20 / THRACIAN VALLEY, BULGARIA. / **6.0** 50ML

Rich aroma of dried plums, blackcurrant, caramel & chocolate.