



**WILD  
STRAWBERRY  
CAFE**

OUR MENU FOLLOWS THE SEASONS AND IS BURSTING WITH LOCAL PRODUCE,  
MOST OF WHICH IS AVAILABLE TO PURCHASE IN THE FARM SHOP

# NGCI MENU

*no-gluten containing ingredients*

*Please check your table number and  
order at the counter*

## Breakfast

UNTIL MIDDAY

**Wild Strawberry breakfast** £12

smoked bacon, Chiltern Fire chorizo, thyme and  
garlic mushrooms, slow roasted tomatoes,  
homemade baked beans, eggs, seeded gluten free  
toast

*Please ask for veggie and vegan options*

**bacon sandwich** £5

local smoky bacon in seeded gluten free bread,  
ketchup or Oxford brown sauce

**toast and homemade preserves (V)** £5

gluten free seeded bread

## Brunch

UNTIL 3PM (2PM SUNDAYS)

### *things with eggs*

**two poached eggs and homemade hollandaise on  
toasted gluten free bread with...**

smoky bacon rashers £9.5

wilted seasonal greens (V) £9

Scottish smoked salmon £10

**eggs your way on gluten free toast** £6

**curried cauliflower fritters (Ve)** £10

chilli & mango chutney, black rice, coriander

**salt beef hash** £12

grass-fed beef, caramelised onions, crispy  
potatoes with a fried egg and hollandaise

**baked beans and Chiltern 'fire chorizo'** £10

Suffolk-grown beans, Marksbury cheddar, sour  
cream, seeded gluten free toast

**umami shiitake & oyster mushrooms on toast (Ve)** £8.5

sautéed with fermented fava bean paste, ginger &  
garlic, spiced seeds

## Lunch

MIDDAY 'TIL 3PM (2PM SUNDAYS)

**seasonal soup** £7

see our special's board for today's soup  
please request gluten free bread

**tofu, spinach and coconut curry (Ve)** £12.5

black rice, crispy kale, date chutney

**baked Bix cheese from Nettlebed (V)** £11

molten cheese, forced rhubarb relish, garlic  
gluten free toast

**falafels with butternut squash puree (V)** £10

dukkah, British feta and beetroot salad

### *Why not add*

baked beans / chorizo / bacon £2.5

smoked salmon £3

slow roasted tomatoes £1.5

poached egg / fried egg (per egg) £1

peanut butter / lemon curd / 'Nutella' / honey / jam £1

### *Plot to Plate*

**From our fields:** rhubarb, courgettes, kale, squash, apples,  
plums and berries come straight from our fields when in season

**Free-range pork and lamb:** rare breeds farmed traditionally by  
Chiltern Farm Foods near Amersham

**Dinton Eggs:** 100% free-range with the best orange yolks, from  
Dinton Farm, near Aylesbury. The only eggs used in our kitchen

**Chiltern Coldpress Rapeseed oil:** golden and high in vitamin E-  
farmed & produced near Tring. In many of our bakes and dressings

**Chiltern Charcuterie:** hand-crafted in Hughenden Valley using  
local meats

**Hodmedods:** all our grains, oats, pulses and chia seeds are  
organically grown in the UK, mainly in Suffolk

### *Food intolerances or allergies?*

*We are unable to guarantee any of our dishes as allergen  
free. Ask us for more information about our ingredients.  
We have vegan and no-gluten containing menus, please ask.*