

THE  
**FARMHOUSE**  
R E S T A U R A N T . S H O P

**R O A S T**

Sunday from 12:30pm till it's gone!

**M E E T T H E M E A T**

Locally sourced & lovingly reared from Essex farms

all served with roast spuds, honey glazed carrots & parsnips, braised savoy  
cabbage & peas plus homemade yorkies & gravy

**BEEF** (gf available) 16.5

40 day dry aged Dexter beef

*Colchester*

**CHICKEN** (gf available) 15.5

Free range Black Rock chicken breast

*Colchester/Suffolk*

**PORK** 16.5

Outdoor reared rare breed pork loin  
marinated with fennel, herbs, garlic & dried chilli

*Colchester*

**ROAST BUTTERNUT SQUASH** (v) 11.5

served with roast spuds, honey glazed carrots & parsnips, braised savoy cabbage & peas plus  
homemade yorkies & veggie gravy

**Add:**

skin on fries (v) (gf) 2.5 / sweet potato fries (v) (gf) 3.5 / more roast spuds (v) (gf)  
2.5 / house salad (v) (gf) 2.5 / extra veg plate (v) (gf) 3 / yorkie (v) 1

All our food is prepared from fresh and cooked to order, this may mean a longer than usual waiting time especially during peak hours.  
Please note that we cannot list all dish ingredients on the descriptions so please inform your server if you have any food allergies or  
special dietary requirements, who will be happy to assist. Dishes may also contain traces of nuts and fish may contain bones.

*The Farmhouse Essex by Farmfood Events Ltd.*