

The FARMHOUSE

R E S T A U R A N T

Monday to Friday 12pm-4pm

STARTERS

- SWEETCORN FRITTERS *peppers, spring onion, lime & sweet chilli dipping sauce* (v)(vg) 5.5
CHICKEN WINGS *grilled with farmhouse hot sauce, coriander & fresh chilli* (gf) 6.5
PRAWN COCKTAIL *crispy lettuce, cherry toms, cucumber & marie rose sauce* 7.5
HALLOUMI FRIES *fried sticks topped with smoked paprika, dill & lemon buttermilk dressing*(v)(gf) 6
CRISPY SQUID *salt & peppered with fresh chilli, spring onion, mint & lemon aioli* 7.5
GARLIC MUSHROOMS *on toasted sourdough with vegan garlic butter & peppery rocket* (v)(vg) 6

BRUNCH

- HASH & EGGS *hanger steak with caramelised onions, chilli, fried potatoes and eggs* (gf) 9.5
VEGAN HASH *caramelised onions & roasted peppers, chilli, spinach, mushroom and fried sweet & maris potatoes* (v)(vg)(gf) 9
CHICKEN WAFFLE *fried chicken, smashed avocado, chilli, maple syrup & sour cream* 10.5
add: streaky bacon 2
SMASHED AVOCADO & POACHED EGGS *served on toasted sourdough topped with chilli, lime & coriander* (v) 8.5
add: streaky bacon 2 / smoked salmon 3

MAINS

- BANGERS & MASH *wholegrain mustard mash, sweet onion gravy, savoy cabbage & crispy leeks* 11.5
FISH & CHIPS *beer battered sustainable fish fillet with chunky chips, homemade tartare sauce & minted peas* 12.5
add: homemade 'chip shop' curry sauce 2
HAM & EGG *hand carved farmhouse ham with chunky chips, grilled pineapple salsa & mustard mayo* (gf) 12
LASAGNE *pork & beef ragu with a creamy cheese sauce, fresh pasta & herby breadcrumbs* 12.5
CHICKEN & LEEK PIE *homemade short crust pastry, broccoli mash, minty peas & gravy* 11.5
vegan option: Creamy Mushroom & Leek Pie (v)
GRILLED HALLOUMI SALAD *with broad beans, peppers, courgettes & cherry toms in a zesty herb dressing*(v)(gf) 11.5
TRUFFLE MAC 'n' CHEESE *3 cheese sauce, field mushrooms, black truffle, crispy breadcrumbs & fried sage* (gf) 10.5
SPICED AUBERGINE & CHICKPEA *cracked wheat with cumin, tahini, sun dried tomatoes, pomegranate & spinach* (v)(vg)(n) 11.5
CHICKEN CAESAR SALAD *crispy cos lettuce, zesty buttermilk dressing, anchovy, rosemary & parmesan croutons* 12.5

SANDWICHES

all served in toasted sourdough

- FISH FINGER *crispy breaded fish, homemade tartare sauce, baby gem lettuce & pickles* 7.5
FARMHOUSE BLT *streaky bacon & crispy lettuce with tomato, lemon mayo & cheddar cheese* 8
AVOCADO & ROASTED RED PEPPER *with peppery rocket, lime & red onion* (v)(vg) 7.5
CORONATION CHICKEN *crispy bacon, spring onions, raisins, mayo & lettuce* 8

BURGERS

all burgers served in a toasted brioche bun with skin on fries, homemade slaw & pickles

- THE FARMHOUSE *hand pressed double beef patty & house sauce with crispy lettuce* 12.5
BUTTERMILK CHICKEN *free range fried chicken marinated in buttermilk with lettuce & ranch dressing* 12.5
add: streaky bacon 2 / cheddar 1
SPICY BEAN *sweetcorn & lentil patty, vegan mayo, rocket & sweet chilli sauce* (v)(vg) 11.5

SIDES

skin on fries (v)(vg)(gf) 3 / *sweet potato fries* (v)(vg)(gf) 3.5 / *chunky chips* (v)(vg)(gf) 3 / *green salad* (v)(vg)(gf) 3 / *homemade slaw* (v)(gf) 2

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 - (v) vegetarian | (vg) vegan | (gf) gluten free | (n) contains nuts