

The FARMHOUSE

R E S T A U R A N T . S H O P

Monday to Saturday 12pm-4pm

STARTERS

- CRISPY PRAWNS *butterfly breaded prawns with sweet chilli mayo* (v) 6
SOUP *hearty soup with the best of the seasons vegetables* (v) 5.25
CHICKEN WINGS *farmhouse hot sauce, coriander, spring onion & fresh chilli* (gf) 6.5
HAM & CHEESE CROQUETTES *breaded balls with oozy cheese, farmhouse ham & tomato dipping sauce* 5.95
HALLOUMI FRIES *fried sticks topped with smoked paprika, dill & lemon buttermilk dressing* (v)(gf) 6
CHICKEN LIVER PATE *with sweet chutney, toasted sourdough & pickles* 6.5
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) 10
VEGAN HASH *caramelised onions & roasted peppers, chilli, spinach, mushroom and fried sweet & maris potatoes* (v)(vg)(gf) 9.5
THE SKINNY ESSEX *sausage, smoked bacon, free range egg, beans, mushroom, grilled tomato & artisan toast* 9.5
EGGS REUBEN *on toasted sourdough with salt beef, poached eggs & hollandaise sauce* 9.9
CHICKEN WAFFLE *fried chicken, smashed avocado mix, chilli, maple syrup & sour cream* 11.5
add: streaky bacon 2
SMASHED AVOCADO & POACHED EGGS *on toasted sourdough with chilli, lime, red onion & coriander* (v) 8.8
add: streaky bacon 2 / smoked salmon 3

MAINS

- BANGERS & MASH *wholegrain mustard mash, farmhouse sausages, sweet onion gravy, savoy cabbage & crispy leeks* 12.5
FISH & CHIPS *beer battered sustainable fish fillet with chunky chips, homemade tartare sauce & minty mushy peas* 14.5
TRUFFLE MAC 'n' CHEESE *3 cheese sauce, field mushrooms, white truffle, crispy breadcrumbs & fried sage* 11.5
CHICKEN & LEEK PIE *homemade short crust pastry, broccoli mash, minty peas & gravy* 12.5
MUSHROOM & LEEK PIE *homemade short crust pastry, broccoli mash, minty peas & gravy* (v)(vg option available) 12.5
BBQ RIBS *full rack with smokey bourbon bbq sauce, slaw, fries & pickles* (gf) 16.5
LASAGNE *pork & beef ragu with a creamy cheese sauce, fresh pasta, mozzarella & herb breadcrumbs* 12.5
HAM & EGG *hand carved farmhouse ham with chunky chips, grilled pineapple salsa & mustard mayo* (gf) 13
HUNTER'S CHICKEN STEW *slow cooked free range breast in a rich tomato sauce with chunky veg, mushrooms & rice* 14.95
SCAMPI & FRIES *breaded tails with skin on fries, minty mushy peas & tartare sauce* 12
SHEPERD'S PIE *caramlised lamb mince with rosemary, sage & seasonal vegetables topped with swede & potato mash* 12.5

SALADS

- CAPONATA *roasted aubergines & courgettes with crumbled feta, olives, capers & giant couscous in a sweet vinaigrette* (n)(v) 12
SUPERFOOD BOWL *wild rice & quinoa with butternut squash, broccoli & kale, sticky red onions, mixed seeds & pomegranate* (v)(vg) 12
add: grilled chicken 3

BURGERS

- all burgers served in a toasted brioche bun with skin on fries, homemade slaw & pickles*
SPICY BEAN *sweetcorn & lentil patty, vegan mayo, rocket & sweet chilli sauce* (v)(vg option available) 11.5
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

- SIDES** *skin on fries* (v)(vg)(gf) 3 / *truffle & parmesan fries* (v)(gf) 3.5 / *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 / *minty peas* (v)(gf) 2