

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

Sunday 12:30pm-5pm

**STARTERS**

- CRISPY PRAWNS *breaded prawns with sweet chilli mayo* 7
- BBQ RIBS *half rack with smokey bourbon bbq sauce, slaw & pickles (gf)* 8.5
- HAM & CHEESE CROQUETTES *breaded balls with oozy cheese, farmhouse ham & tomato dipping sauce* 6.75
- PRAWN COCKTAIL *with crunchy cos lettuce, cucumber, cherry toms, red onion & marie rose sauce with artisan bread & butter* 8.75
- CHICKEN WINGS *crispy battered with farmhouse 'proper' hot or bbq sauce, coriander, spring onion & fresh chilli* 7.5
- HALLOUMI FRIES *fried sticks topped with smoked paprika, dill & lemon buttermilk dressing (v)(gf)* 6.5
- STICKY TOMATO BRUSCHETTA *slow roasted vine & cherry toms, with garlic, basil, whipped ricotta & feta cheese on toasted sourdough (v)* 7.5
- CRISPY SQUID *salt & peppered with fresh chilli, spring onion, mint & lemon aioli* 7.8
- GARLIC MUSHROOMS *on toasted sourdough with vegan garlic butter & peppery rocket (v)(vg)* 7

**SUNDAY ROAST**

*all served with roast spuds, honey glazed carrots & parsnips, seasonal greens, homemade yorkie & gravy (gf available)*

BEEF sirloin with rosemary & mustard 17

CHICKEN free range breast with lemon & thyme 16.5

NUT ROAST with mixed nuts, dried cranberries & butternut squash (v)(n)(vg option available) 13  
add: pigs in blankets 2.2 / pork & apple stuffing balls with sage & cranberry 2.2

**ROAST EXTRAS**

*cauliflower cheese (v) 3.5 / more roast spuds (v)(gf) 3 / extra veg plate (v)(gf) 3 / yorkie (v) 1.2 / gravy jug 2.2*

**MAINS**

- BANGERS & MASH *wholegrain mustard mash, farmhouse sausages, sweet onion gravy, savoy cabbage & crispy leeks* 13
- FISH & CHIPS *beer battered sustainable fish fillet with chunky chips, homemade tartare sauce & minty mushy peas* 15.5
- TRUFFLE MAC 'n' CHEESE *3 cheese sauce, field mushrooms, white truffle, crispy breadcrumbs & fried sage (v)* 12
- CHICKEN & LEEK PIE *homemade short crust pastry, broccoli mash, minty peas & gravy* 13.25
- MUSHROOM & LEEK PIE *homemade short crust pastry, broccoli mash, minty peas & gravy (v)(vg option available)* 13.25
- BBQ RIBS *full rack with smokey bourbon bbq sauce, slaw, fries & pickles (gf)* 17.5
- LASAGNE *pork & beef ragu with a creamy cheese sauce, fresh pasta, mozzarella & herby breadcrumbs* 13
- HAM & EGG *hand carved farmhouse ham with chunky chips, grilled pineapple salsa & mustard mayo (gf)* 13.5
- SCAMPI & FRIES *breaded tails with skin on fries, minty mushy peas & tartare sauce* 12.5

**SALADS**

- CHICKEN CEASER *cos lettuce, spring onion, cucumber, cherry toms, parmesan croutons & anchovies with a lemon & mint buttermilk dressing* 13.5
- SUPERFOOD BOWL *wild rice & quinoa with butternut squash, broccoli & kale, sticky red onions, mixed seeds & pomegranate (v)(vg)* 12.5
- GRILLED HALLOUMI *marinated courgette ribbons, cherry tom, broad beans, red onion & rocket with a mint & honey vinaigrette (v)* 12.5  
add: grilled chicken 3.25 / smoked salmon 3.25

**BURGERS**

*all burgers served in a toasted brioche bun with skin on fries, homemade slaw & pickles  
// upgrade fries // sweet potato fries +1 / truffle +1.25*

- SPICY BEAN *sweetcorn & lentil patty, vegan mayo, rocket & sweet chilli sauce (v)(vg option available)* 12
- THE FARMHOUSE *hand pressed double beef patty & house sauce with crispy lettuce* 13.5
- BUTTERMILK CHICKEN *free range fried chicken marinated in buttermilk with lettuce & ranch dressing* 13.5  
add: streaky bacon 2.2 / cheddar 1.2

**SIDES** *skin on fries (v)(vg)(gf) 3.25 / truffle & parmesan fries (v)(gf) 4.25 / sweet potato fries (v)(vg)(gf) 4 / chunky chips (v)(vg)(gf) 3.25  
green salad (v)(vg)(gf) 3.25 / homemade slaw (v)(gf) 2.2 / minty peas (v)(gf) 2.2*