



FARMHOUSE KITCHEN

Small Plates 3 small plates for £18

Farmhouse Kitchen Soup	6.00
<small>Artisan bread and butter (VE)</small>	
Breaded Brie Bites	7.00
<small>Chilli jam (V)</small>	
Charred Focaccia	6.50
<small>sun-blushed tomato pesto (VE)</small>	
Onion Bhajis	6.50
<small>mango chutney, mint yoghurt (VE)</small>	
Red Pepper Hummus	6.50
<small>wood fired flatbread (V)</small>	
Crispy Pork Belly Bites	8.00
<small>spiced apple chutney & crackling</small>	
Tempura Prawns	8.00
<small>crab mayonnaise & cucumber salad</small>	
Chicken Liver Parfait	7.00
<small>toasted brioche, country chutney & watercress</small>	

Open Sandwiches all served with house fries

Steak	13.50
<small>a choice of blue cheese or peppercorn sauce</small>	
Peri Peri Chicken	10.00
<small>crispy chicken, piri piri mayo, red onion & cucumber</small>	
Mushroom & Gorgonzola	7.50
<small>red onion & gorgonzola (V)</small>	
Beer Battered Fish Finger	8.50
<small>cod fillet, mushy peas & tartar sauce</small>	
BBQ Pulled Pork	9.50
<small>chinese slaw</small>	
Classic Club	11.00
<small>grilled chicken, bacon, crisp lettuce, tomato & garlic mayo</small>	

Nibbles ALL 3.50

Nocellara Olives | Sun blushed Tomatoes & mozzarella
Smoked almonds | Homemade beer bread, olive oil, balsamic & beer butter

Check our specials board

Sharers for 2 or 4 people

Baked Camembert	18.00 30.00
<small>roasted garlic and rosemary baked camembert, house chutney & wood fire flat bread (v)</small>	
Antipasti Board	18.00 32.00
<small>cured meats, mozzarella, nocellara olives, padron peppers, balsamic onions, sun-blushed tomato pesto & wood fired flatbread</small>	
Wood Fired Flatbread	10.00 18.00
<small>garlic, cheese and caramelised onion flatbread with rocket & garlic mayo (V)</small>	

From the Grill

Steaks	<small>served with house fries, balsamic roasted tomato & rocket salad</small>
12oz sirloin 30.00 10oz rump 25.00 8oz fillet £35.00	
18oz Chateaubriand	(For 2 to share) 70.00
<small>served with balsamic roasted tomatoes, field mushrooms, choice of 2 sauces, House chips & mash</small>	

Steak Farmhouse Feast (For 4 to share) 130.00
sirloin, sticky ribs, venison sausage, caesar salad, onion rings, truffle mash, balsamic roasted tomato, house chips, truffle mayo, 4 sauces of your choice

Sauces: Red wine | Peppercorn | Blue cheese | Bone marrow gravy **3.50**

Burgers all served in a pretzel bun with house fries

Farmhouse Burger	15.50
<small>beef patty, burger sauce, pickles, crisp lettuce & tomato</small>	
Horsley Smokehouse Burger	16.50
<small>beef patty, smoked streaky bacon, smoked cheese, BBQ sauce, house pickles, crisp lettuce, tomato & crispy onions</small>	
Crispy Chicken Burger	16.50
<small>crispy chicken fillet, house pickles, Piri Piri mayo, crisp lettuce, tomato & crispy onions</small>	
Bhaji Burger	15.50
<small>bhaji patty, house pickles, mango chutney, chilli jam, mint yoghurt, crisp lettuce, tomato & crispy onions (V)</small>	

Pizza Vegan cheese available

Margarita	9.00
<small>rich tomato sauce, buffalo mozzarella, basil (V)</small>	
Smoked Chicken & Gorgonzola	14.00
<small>rich tomato sauce, pulled smoked chicken, smoked bacon, gorgonzola cheese, chilli jam, mozzarella</small>	
BBQ Chicken	12.00
<small>BBQ sauce, BBQ marinated chicken thigh, smoked bacon, peppers</small>	
Pepperoni	12.00
<small>rich tomato sauce, spicy salami, mozzarella, chilli flakes</small>	
Mexican	14.00
<small>rich tomato sauce, spicy chicken, jalapeno, ground beef, chilli, red onions</small>	
Ham & Pineapple	10.00
<small>rich tomato sauce, pulled ham-hock, charred pineapple, rich tomato sauce, mozzarella</small>	
Nduja Sausage	14.00
<small>rich tomato sauce, Nduja sausage, roquito roasted peppers, buffalo mozzarella, pesto</small>	
Goats Cheese	12.00
<small>rich tomato sauce, goats cheese, caramelised red onion, chilli jam, rocket (V)</small>	

Build Your Own Pizza Choose 5 toppings (any extra toppings £1 each) 14.00

rich tomato sauce, BBQ sauce, buffalo mozzarella, basil, pulled smoked chicken, smoked bacon, gorgonzola cheese, chilli jam, BBQ marinated chicken thigh, peppers, jalapeños, ground beef, chilli, red onions, pulled ham-hock, charred pineapple, Nduja sausage, roquito roasted peppers, pesto, goats cheese, rocket

Sides	Caesar Salad (V)	4.50	Beer Battered Onion Rings (VE)	4.00
	Mac & Cheese (V)	5.00	Halloumi Fries (V)	5.00
	Salad & House Vinaigrette (V,VE)	4.00	Parmesan & Truffle Fries	5.00
	Cheesy Garlic Bread	5.00	Chilli, Sesame & Honey Chips (V)	5.00
	Seasonal Greens (V,VE)	4.50	House Fries or House Chips (V VE)	4.00

Desserts

Farmhouse Heavenly Slice	6.50	Sticky Toffee Pudding	7.50
<small>nutella, banana, biscoff, marshmallow & chocolate sauce on a fresh pizza dough base</small>		<small>toffee sauce, vanilla ice cream</small>	
Ice Cream Sundae	6.50	Farmhouse Cheese Board	12.50
<small>salted caramel & vanilla Ice cream, honeycomb, chocolate brownie, toffee sauce & cream</small>		<small>selection of British cheeses, house chutney, artisan crackers, frozen grapes</small>	
Raspberry Apple Crumble Tart	5.50	Classic Crème Brûlée	7.50
<small>cinnamon ice cream or vanilla custard</small>		<small>sablé biscuit</small>	
Baked Vanilla Cheesecake	7.50	Chocolate Fondant	6.50
<small>strawberry compote, sugared doughnut</small>		<small>raspberries, honeycomb ice cream (GF)</small>	
		Giant Goey Cookie	6.50
		<small>ice cream, chocolate sauce & cream</small>	

Large Plates

Fish & Chips	16.50
<small>house chips, tartare sauce, mushy peas & lemon</small>	
Pie & Mash	17.00
<small>Steak and ale or chicken, ham & leek pie, with smoked mash, buttered greens & proper gravy</small>	
Spiced Sweet Potato Pie	16.50
<small>chickpeas, spinach, smoked mash, greens & veggie gravy (V)</small>	
Tandoori Spiced Cod	17.50
<small>Bombay potatoes, mango salsa, raita dressing & bhaji scraps</small>	
Sausage & Mustard Mash	16.00
<small>local farm sausage with savoy cabbage, mustard mash & onion gravy</small>	
Panko Crispy Chicken	17.50
<small>katsu sauce, sesame tender stem broccoli & steamed rice</small>	
Linguine Carbonara	15.50
<small>smoked pancetta, parmesan, egg yolk & black pepper</small>	
Beetroot & Red Onion Tart	15.00
<small>goats cheese, tomato chutney, salsa verde & watercress salad (V)</small>	

Gluten Free & Vegan Options Available

Please speak to your server for more information

We regret we cannot guarantee our food products are totally allergen free. Some of our dishes contain nuts & other dishes may contain nuts or nut traces.

If you have any allergies or special dietary requirements, please consult a member of staff & ask to see our allergen book detailing all the ingredients we use in our dishes. If you are in doubt, please select another dish from our menu. [V=Vegetarian](#) [VE=Vegan](#) [GF=Gluten Free](#)