



FARMHOUSE KITCHEN

Small Plates 3 small plates for £18

Farmhouse Kitchen Soup 6.00
Artisan bread and butter (VE,GFA)

Breaded Brie Bites 7.00
Chilli jam (V)

Charred Focaccia 6.50
sun-blushed tomato pesto (VE)

Onion Bhajis 6.50
mango chutney, mint yoghurt (VE)

Red Pepper Hummus 6.50
wood fired flatbread (V,GFA)

Crispy Pork Belly Bites 8.00
spiced apple chutney & crackling (GF)

Tempura Prawns 8.00
crab mayonnaise & cucumber salad

Chicken Liver Parfait 7.00
toasted brioche, country chutney & watercress (GFA)

Open Sandwiches all served with house fries

Steak 13.50
a choice of blue cheese or peppercorn sauce, caramelised onions and rocket (GFA)

Peri Peri Chicken 10.00
crispy chicken, piri piri mayo, red onion & cucumber

Mushroom & Gorgonzola 7.50
red onion & gorgonzola (V,GFA)

Beer Battered Fish Finger 8.50
cod fillet, mushy peas & tartar sauce

BBQ Pulled Pork 9.50
chinese slaw (GFA)

Classic Club 11.00
grilled chicken, bacon, crisp lettuce, tomato & garlic mayo (GFA)

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
roasted garlic and rosemary baked camembert, house chutney & wood fire flat bread (V,GFA)

Antipasti Board 18.00 | 32.00
cured meats, mozzarella, nocellara olives, padron peppers, balsamic onions, sun-blushed tomato pesto & wood fired flatbread (GFA)

Wood Fired Flatbread 10.00 | 18.00
garlic, cheese and caramelised onion flatbread with rocket & garlic mayo (V)

From the Grill

Steaks served with house fries, balsamic roasted tomato & rocket salad (GFA)
12oz sirloin 30.00 | 10oz rump 25.00 | 8oz fillet 35.00

18oz Chateaubriand (For 2 to share) 70.00
served with balsamic roasted tomatoes, field mushrooms, choice of 2 sauces, House chips & mash (GFA)

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 (GFA)

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
beef patty, burger sauce, pickles, crisp lettuce & tomato (GFA)

Horsley Smokehouse Burger 16.50
beef patty, smoked streaky bacon, smoked cheese, BBQ sauce, house pickles, crisp lettuce, tomato & crispy onions (GFA)

Crispy Chicken Burger 16.50
crispy chicken fillet, house pickles, Piri Piri mayo, crisp lettuce, tomato & crispy onions (GF)

Bhaji Burger 15.50
bhaji patty, house pickles, mango chutney, chilli jam, mint yoghurt, crisp lettuce, tomato & crispy onions (V,VE,GFA)

Gluten free burger buns available

Pizza Vegan cheese available Gluten free pizza base available

Margarita 9.00
rich tomato sauce, buffalo mozzarella, basil (V)

Smoked Chicken & Gorgonzola 14.00
rich tomato sauce, pulled smoked chicken, smoked bacon, gorgonzola cheese, chilli jam, mozzarella

BBQ Chicken 12.00
BBQ sauce, BBQ marinated chicken thigh, smoked bacon, peppers

Pepperoni 12.00
rich tomato sauce, spicy salami, mozzarella, chilli flakes

Mexican 14.00
rich tomato sauce, spicy chicken, jalapeno, ground beef, chilli, red onions

Ham & Pineapple 10.00
rich tomato sauce, pulled ham-hock, charred pineapple, mozzarella

Nduja Sausage 14.00
rich tomato sauce, Nduja sausage, roquito roasted peppers, buffalo mozzarella, pesto

Goats Cheese 12.00
rich tomato sauce, goats cheese, caramelised red onion, chilli jam, rocket (V)

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,GFA) 4.50
Mac & Cheese (V) 5.00
Salad & House Vinaigrette(V,VE,GF) 4.00
Cheesy Garlic Bread 5.00
Seasonal Greens (V,VE) 4.50

Large Plates

Fish & Chips 16.50
house chips, tartare sauce, mushy peas & lemon

Pie & Mash 17.00
Steak and ale or chicken, ham & leek pie, with smoked mash, buttered greens & proper gravy

Spiced Sweet Potato Pie 16.50
chickpeas, spinach, smoked mash, greens & veggie gravy (V)

Tandoori Spiced Cod 17.50
Bombay potatoes, mango salsa, raita dressing & bhaji scraps (GFA)

Sausage & Mustard Mash 16.00
local farm sausage with savoy cabbage, mustard mash & onion gravy (GF)

Panko Crispy Chicken 17.50
katsu sauce, sesame tender stem broccoli & steamed rice

Linguine Carbonara 15.50
smoked pancetta, parmesan, egg yolk & black pepper

Beetroot & Red Onion Tart 15.00
goats cheese, tomato chutney, salsa verde & watercress salad (V)

Desserts

Farmhouse Heavenly Slice 6.50
nutella, banana, biscoff, marshmallow & chocolate sauce on a fresh pizza dough base

Ice Cream Sundae 6.50
salted caramel & vanilla Ice cream, honeycomb, chocolate brownie, toffee sauce & cream (GF)

Raspberry Apple Crumble Tart 5.50
cinnamon ice cream or vanilla custard (VE,GF)

Baked Vanilla Cheesecake 7.50
strawberry compote, sugared doughnut

Sticky Toffee Pudding 7.50
toffee sauce, vanilla ice cream

Farmhouse Cheese Board 12.50
selection of British cheeses, house chutney, artisan crackers, frozen grapes (GFA)

Classic Crème Brûlée 7.50
sablé biscuit

Chocolate Fondant 6.50
raspberries, honeycomb ice cream (GF)

Giant Goey Cookie 6.50
ice cream, chocolate sauce & cream

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](#) [GFA=Gluten Free Adaptable](#)