

SNACKS

Marinated Gordal Olives V VE GF	4.50
Proper Scotch Egg with piccalilli ketchup	5.95
Crispy Homemade Hash Browns with pickled walnut ketchup V VE GF	4.50
Crispy Pork Crackling	4.00
Farmhouse Sausage Roll with sweet mustard mayo	5.25
Corn Ribs with smoked paprika & lime V VE GF	3.95
Bruschetta on grilled sourdough with a fresh herb dressing VE	5.00

STARTERS | SMALL PLATES

Perfect for Sharing! We recommend 3 plates for 2 people to share

Braised Beef Bao Bun with slaw and nduja mayo	8.50
Korean Fried Chicken with a buffalo glaze GFA	8.50
Soup Of The Day with freshly baked bread GFA V	6.95
Salt & Pepper Squid with dill pickle & gochujang marie rose GFA	8.95
Hummus with crispy chilli oil & woodfired flatbread GFA V	7.50
Seasonal Salad beetroot, blue cheese, chicory & blood orange salad, aged balsamic dressing & micro greens GFA V	8.50
House Focaccia with balsamic, extra virgin olive oil & salted butter	6.50
Char Siu Pork Belly with pickled radish, fermented chilli labneh & pork crackling GF	7.95

SIDES

House Chips V VE	5.00
House Fries V VE	5.00
Chilli, Sesame & Honey Fries V VE	5.50
Parmesan & Truffle Mayo Fries V	6.00
Iceberg Lettuce with Caesar Dressing & Aged Parmesan GFA	5.00
Seasonal Greens V	5.50
Roasted New Potatoes with Aioli & Crispy Onions V VE	5.00
Bitter Leaf Salad, Tomato, Cucumber & Red Onion V GFA	4.50



FARMHOUSE KITCHEN

SHARER *Ideal for 2*

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

SANDWICHES

All served with house fries. Available until 5pm. All **GFA**

Farmhouse Club Sandwich	11.00
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chicken breast, tomato, lettuce, smoked bacon, egg, and lemon mayonnaise on toasted sourdough

Fish Finger Sandwich	10.50
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beer battered cod fish fingers with house tartare sauce & lettuce on toasted white bloomer

Steak Sandwich	14.95
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ribeye, caramelised onion, red pepper, rocket, chimichurri & smokey aioli ciabatta. *With a choice of - beef dripping gravy, blue cheese or peppercorn sauce*

Croque Madame	13.00
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smoked thick cut ham, grilled vintage cheddar, béchamel, fried egg & pickles on toasted sourdough. *Vegetarian option available*

Chilli Dog	10.00
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beef chilli, hot dog, beer pickled red onion & house chilli in a house made brioche bun. *Vegan option available*

Buffalo Chicken Wrap	10.00
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with lettuce, ranch dressing & grated cheddar

Slow Roast Pulled Pork Focaccia	14.50
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with fennel & apple slaw, pepperoni, salsa verde, honey truffle mayo, parmesan & crackling

BURGERS *All served with house fries. All GFA*

Farmhouse Burger	15.50
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aged beef patty, cheese, bacon, tomato, red onion, lettuce, pickles & burger sauce in a brioche bun

Farmhouse Smash Burger	15.95
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two aged beef smash patties, bacon jam, double cheese, pickles, crispy onions & burger sauce in a potato bun

Farmhouse Chicken Burger	14.95
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southern fried chicken breast, lettuce, tomato, red onion, pickles & garlic mayo in a brioche bun

Farmhouse Plant Based Burger	13.50
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beyond burger patty, plant-based cheese, lettuce, tomato, red onion, pickles & burger sauce in a plant-based brioche bun

LARGE PLATES

Beef & Guinness Pie with mash, seasonal greens, stout and onion gravy	18.50
Bhuna Lamb Shank Curry with coriander & onion seed rice, naan bread, crispy onion & mint yoghurt GFA	17.95
Beef Bourguignon short rib beef with carrots, pearl onion, bacon lardons, chestnut mushroom, carrots, mash, red wine gravy & parsley GF	18.00
Tandoori Spiced Cod with scampi, bhaji scraps, masala roasted potatoes, lime pickle mayonnaise & mango chutney GFA	18.50
Beer Battered Fish & Chips line caught Cornish haddock, chips, mushy peas & tartare sauce GF	18.50
Bacon Chop, Egg & Chips crackling, pork & cider sauce, sweet mustard, chips, grilled pineapple & a fried egg	17.95
Creamy Pesto Pasta creamy pesto penne, aged parmesan & extra virgin olive oil V <i>Add chicken for 3.50</i>	13.50
Chicken Caesar Salad romaine lettuce, grilled chicken, croutons, parmesan cheese, crispy pancetta, caesar dressing. <i>Vegan & vegetarian option available</i> GFA	15.50
Jumbo Pork Sausage & Mash pommery mustard mash, seasonal greens, cider & onion gravy GF	16.50

FROM THE GRILL *All Gluten Free*

All served with pickled onion rings, grilled mushroom, roasted beef tomato, bitter leaf salad & a choice of chips or fries.

10oz Sirloin Steak	34.95
8oz Fillet Steak	38.00
20oz Côte de Boeuf <i>(for two)</i>	58.00
Half Roast Chicken	19.95
Add Sauce £3.50: Bone marrow béarnaise, chimichurri, peppercorn sauce or red wine sauce	

Check our
specials board

WOOD FIRED PIZZAS

Gluten Free & Vegan Available

Margherita	12.95
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San Marzano tomato, basil, fior di latte, mozzarella, parmesan **V**

Pepperoni	14.95
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artisan pepperoni, San Marzano tomato, basil, fior di latte, mozzarella, parmesan

Funghi	13.00
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wild mushrooms, San Marzano tomato, basil, fior di latte, mozzarella, parmesan **V**

Hot Honey & Chorizo	14.50
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artisan chorizo, hot honey, San Marzano tomato, basil, fior di latte, mozzarella, parmesan **V**

Nduja Sausage	14.50
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nduja, toulouse & merguez sausage, San Marzano tomato, basil, fior di latte, mozzarella, parmesan

Goats Cheese	12.50
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San Marzano tomato, goats cheese, caramelised red onion, chilli jam, rocket **V**

Marinara	11.00
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vegan cheese, San Marzano tomato, basil **V** **VE**

Garlic & Cheese V	9.00
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DESSERTS

Gluten Free & Vegan Available

Tiramisu V	8.95
Lemon Meringue Tart raspberry, clotted cream V	8.95
Warm Chocolate Brownie with vanilla ice cream V	8.00
Bread & Butter Pudding with whipped custard V	8.95
Sticky Toffee Pudding with clotted cream ice cream V	8.00
Apple Crumble with vanilla ice cream V	7.50
Cherry Bakewell with whipped mascarpone V	8.95
Warm Baked Goopy Cookie with vanilla ice cream V	7.50
Ice Cream Sundae salted caramel & vanilla ice cream, honeycomb, chocolate brownie, toffee sauce & cream V	7.50

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