



THE FARMHOUSE

MAIN MENU

STARTERS

Potted Crab

Delicate crab with pickled fennel, served with homemade crispbreads & mixed leaves.

£8. *GFA*

Homemade Ravioli

Chef's homemade pasta parcel, filled with spinach & ricotta, served with pumpkin purée & crispy sage.

£7.50. *V*

Oven-Baked Camembert

A whole baked Camembert infused with garlic & rosemary, served with warm focaccia.

£8. *GFA, V*

Hand-Stretched Flatbread

Topped with a tangy red onion chutney, creamy goats cheese, balsamic glaze & peppery rocket.

£7. *V*

Twice-Baked Cheese Soufflé

A light & airy soufflé served with a velvety cheese sauce, topped with fresh spring onions & a crispy parmesan tuile.

£8. *V*

Chicken Liver Parfait

A smooth & luxurious chicken liver parfait, served with toasted bloomer & a mixed leaf salad.

£7.50. *GFA*

SIDES & SAUCES

Chips	£4
Mixed Green Vegetables	£4
Roasted Root Vegetables	£4
Onion Rings	£4
Coleslaw	£3
Halloumi Fries	£4
Garlic Bread	£3
Cheesy Garlic Bread	£4
Homemade Rosemary Focaccia	£4
Diane Sauce	£3
Peppercorn Sauce	£3
Gravy	£3

GF=GLUTEN-FREE GFA=GLUTEN-FREE AVAILABLE VGN=VEGAN V=VEGETARIAN

If you have any food allergies please make your server aware at the time of ordering



THE FARMHOUSE TAKES
PRIDE IN USING LOCALLY
SOURCED PRODUCE FROM
OUR LOCAL Q GUILD
BUTCHER





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FARM

Braised Lamb Shank

A tender lamb shank served with creamy champ mash, mixed green vegetables & a mint & rosemary gravy.

£23.95 GF

Steak & Ale Pudding

A rich steak & ale suet pudding, served with buttery mash, roasted root vegetables & homemade gravy.

£17.95

Bavette Steak

A perfectly grilled bavette steak, served with salsa verde, crispy fries & a mixed leaf salad.

(recommend served medium rare)

£24.95 GF

SKY

Chicken Schnitzel

Crispy breaded chicken schnitzel, drizzled with a zesty lemon caper butter sauce, served with crispy fries & a mixed leaf salad.

£17.95

Pan Roasted Pheasant

A succulent pan roasted pheasant breast, served with a blackberry sauce, champ mash & roasted root vegetables.

£24.95 GF

SEA

Norfolk Mussels

Steamed Norfolk mussels in a flavourful bacon & cider sauce, served in a warm cob loaf with crispy fries.

£17.95 GFA

Catch of the Day

Fresh catch of the day — please enquire for today's selection & pricing.

Spiced Prawn Tagliatelle

Spiced prawn tagliatelle tossed in a rich tomato sauce, topped with a herb crumb, served with garlic ciabatta.

£17.95

LAND

Mixed Bean Chilli

A hearty mixed bean chilli, served with rice, guacamole, sour cream & nachos.

£15.95 GFA, V

Beetroot & Onion Tart Tatin

A sweet & savoury beetroot tart tatin, with red onion chutney, balsamic glaze, served with a peppery rocket salad.

£16.95 GFA, VGN

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DESSERTS

Farmhouse Crumble

Farmhouse crumble of the week with a brown sugar oat topping, served with homemade custard or vanilla Ice cream.

£7.50. V

Chef's Sticky Toffee Pudding

Chef's traditional sticky toffee pudding, served with a salted caramel sauce & vanilla Ice cream.

£7.50 GFA

Raspberry Baked Alaska

A raspberry baked Alaska, featuring a Chambord soaked sponge, raspberry jam, raspberry ripple ice cream, topped with a golden Italian meringue.

£8.00 GF, V

Whisky & Marmalade Bread & Butter Pudding

A comforting bread & butter pudding infused with whiskey & marmalade, served with homemade custard.

£7.50. V

Part Baked Triple Chocolate Brownie

Chef's part baked triple chocolate brownie, topped with chocolate sauce, chocolate crumb & vanilla ice cream.

£7.50. V

SELECTION OF ICE CREAMS & SORBETS

£1.50 PER SCOOP

Ice creams

Vanilla

Chocolate

Strawberry

Cookies and Cream

Salted Caramel

Mint Choc Chip

Bubblegum

Sorbets

Lemon

Raspberry

Mango

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