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THE FARMHOUSE STARTERS MENU



Starters

Chefs Farmhouse soup of the day Chef's homemade soup, served toasted ciabatta. GFA, V, VGN £7.50 Crispy Fried Calamari Tender pieces of squid, served with garlic mayonnaise & lemon wedge. £7.50 Stuffed Farmhouse Mushroom Portobello mushroom stuffed with a creamy goats

cheese, topped with a sweet & tangy red onion jam. GFA, V £7.50

Pork Belly Bites

Pork belly bites in a soy & miso glaze, topped with sesame seeds & spring onion.

GFA £8.00

Chicken Liver Parfait

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

GFA £8.00



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



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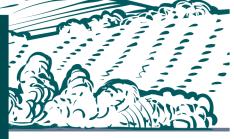




10.00



THE FARMHOUSE



Chicken Schnitzel

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

£17.95

Farmhouse Mac & Cheese

Macaroni cooked in a rich cheddar cheese sauce, served with a garlic & herb crumb & garlic ciabatta. V £16.00

Brisket Burger

Beef brisket in an 6oz patty in a brioche bun, burger sauce, cheddar cheese, tomato, baby gem lettuce, slaw & hand cut chips. *GFA* £16.00

Cod & Chips

Cod fillet coated with beer batter, served with hand cut chips, peas & homemade tartare sauce . *GFA* £17.00

Braised Lamb Shank

A tender Lamb Shank served with creamy champ mask Mixed green vegetables & and a mint, rosemary gravy *GF* £23.95 (£5 surcharge on the set menu)

Beef Bourguignon

Beef bourguignon, served with buttery mash & mixed green vegetables. GFA £17.00

Chicken Pot Pie

Homemade chicken, bacon & tarragon pie, topped with a puff pastry lid, hand cut chips, peas & gravy. *GF A* £16.95

Mixed Bean Chilli

A hearty mixed bean chilli, served with rice, guacamole, Sour cream and Nachos. GFA, VGN £16.95

THE FARMHOUSE

Our main courses are individually priced, but we offer a fantastic set menu option:

AT FINCHAM • ESTD. 2020

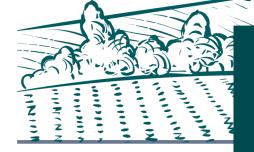
🔆 Two Courses – £19.95

Three Courses – £25.95

Choose from our delicious starters, mains, and desserts to create your perfect meal.

Please note that certain dishes may have a small surcharge when selected as part of the set menu. These will be clearly marked on the menu.





THE FARMHOUSE



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

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

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



