

The FARMERS ARMS

SPRING/SUMMER MENU 2024

Small Plates

Duo of Dips £7.95

Hummus and red pepper feta dip served with fried tortillas and crudites (V)

Whipped Goats Cheese £8.50

Topped with honey, pomegranate and pistachios served with toasted sourdough (V)

Japanese Prawns £8.95

Breaded panko prawns with sweet chilli dip

Buffalo Wings £8.50

Fried wings in a spicy buffalo sauce with blue cheese dip

Beef Short Rib Croquettes £7.50

Short rib, mozzarella, and harissa croquettes with a tomato chutney

Lamb Kofta £8.95

House grilled koftas with spiced mayonnaise and salsa verde

Harissa Cauliflower Bites £7.95

Baked cauliflower bites in house spice mix (VG)

Bruschetta £6.50

Fresh tomato bruschetta on toasted ciabatta (VG)

Nduja Sausage Roll £7.95

Homemade sausage roll with nduja and dijonaise

Mushroom Toast £8.50

Creamy garlic wild mushrooms on toasted sourdough and parmesan (V)

Large Plates

Fish & Chips 15.95

Beer battered haddock filet, hand cut chunky chips, mushy peas & homemade tartare sauce.
Add curry sauce for £2

Chicken Kebab £16.95

Grilled chicken kebab with mediterranean salad and mint sauce on toasted naan

Steak Frites £18.95

8oz rump steak served sliced with fries and peppercorn sauce

Arrabiata Fusilli £13.25

Fusilli pasta in a spicy arrabiata sauce with olives, capers and parmesan (V)

Prawn Linguine £15.95

Tiger prawns with linguine in a fresh lemon, chilli and garlic oil dressing

Chicken Burger £16.25

Fried chicken breast, cheddar, iceberg lettuce, hot honey, garlic mayo, toasted brioche bun served with french fries

Cheeseburger £16.25

Grilled double beef patty served with cheese, lettuce, smoked bacon and burger sauce served on seeded bun with French fries

Vegan Burger £15.25

Vegan plant based patty, vegan smoked applewood, iceberg lettuce, pickles, vegan mayonnaise, vegan bun served with french fries (VG)

Steak Ciabatta £15.25

Sliced rump steak with smoked applewood, caramelized onion and dijonaise on ciabatta

Club Sandwich £12.25

Roast chicken, bacon, lettuce and fried egg served on toasted sourdough with sun blushed tomato mayonnaise

Chicken Caesar Salad £16.25

Grilled chicken, bacon, cos lettuce, anchovies tossed in a caesar dressing, grana padano cheese with sourdough croutons

Summer Avocado Salad £13.95

Fresh summer salad with avocado. Choose between honey mustard dressing or avocado caesar dressing (VG).
Add a mozzarella ball for £4

Sides

Garlic Bread with Cheese £5.95

Cajun Fries £4.50

Chunky Chips £5.50

Onion Rings £5.25

Summer Greens £4.95

Side Salad £4.75

Desserts

Chocolate Brownie £7.25

Lemon Tart with Raspberry Sorbet £7.25

Eton Mess £7.25

Ice Cream £5.50

(V) - Vegetarian (VG) - Vegan

White

	BOTTLE 1,5l 2,50l		
Tierra del Estrellas - <i>Sauvignon, Chile</i>	£24	£6.75	£8.50
Goggly - <i>Chardonnay, Australia</i>	£28	£7.50	£9.50
Blockhead - <i>Chenin Blanc, South Africa</i>	£26	£7.00	£8
Bella Modella - <i>Pinto Grigio - Italy</i>	£24	£6.75	£8.50
Coast to Coast Marlborough SB - <i>Sauv', New Zealand</i>	£35		
7 Pulgados Albarino - <i>Albarino, Spain</i>	£39		
The Courtesan Riesling - <i>Riesling, Australia</i>	£42		

Red

Centelleo Tempranillo - <i>Tempranillo, Spain</i>	£24	£6.75	£8.50
Santiago Pinot Noir - <i>Pinot Noir, France</i>	£24	£6.75	£8.50
Tierra de Estrellas - <i>Merlot, Chile</i>	£26	£7	£8.75
Cinco Fincas - <i>Malbec, Argentine</i>	£28	£7.50	£9.50
Nostros Res Cabernet - <i>Cabernet Sauvignon, Chile</i>	£40		
Melzi Primitivo - <i>Primitivo, Italy</i>	£38		
DeAlto Rioja Crianza - <i>Rioja, Spain</i>	£33		

Sparkling & Champagne

Vaporetto Prosecco NV - <i>Italy</i>	£30	£7.50	
Nyetimber Classic Cuvee - <i>England</i>	£65		
Nyetimber Rosé - <i>England</i>	£70		

Rosé

Bella Modella - <i>Pinot Blush, Italy</i>	£24	£7	£9
Wild Wood - <i>White Zinfandel, USA</i>	£24	£7	£9
Ch L'Escarelle Provence - <i>Provence, France</i>	£42		