

Sunday Menu

The FARMERS ARMS



Starters

Duo of Dips 7.50

Hummus & Red Pepper Feta Dip
Served with Fried Tortillas & Crudites (V)

Buffalo Wings 8.25

Fried Wings in a Spicy Buffalo Sauce,
with Blue Cheese Dip

Whipped Goats Cheese 8.50

Topped with Honey, Pomegranate & Pistachios
Served with Toasted Sourdough (V)

Mushrooms on Toast 8.50

Creamy Garlic Wild & Button Mushrooms
Served on Toasted Sourdough & Fresh Parmesan (V)

Japanese Prawns 8.95

Breaded Panko Tiger Prawns with Sweet Chilli Dip

Harissa Cauliflower Bites 7.25

Baked Cauliflour Bites in House Harissa Spice (Vg)

Sides

Roast Potatoes 4.50

Extra Gravy 1.00

Cauliflower Cheese 4.50

Pigs In Blankets 6.50

Seasonal Vegetables 4.50

Cheesy Garlic Ciabatta £5.95

Desserts

Lemon Tart 7.25

Tangy Lemon Tart Served
with a Sweet Raspberry Sorbet (V)

Chocolate Brownie 7.25

Served with Double Chocolate Sauce
& Nicholls of Parkgate Salted Caramel Ice Cream (V)

Eton Mess 7.25

A Creamy Mixture of Crushed Meringue,
Fresh Strawberries, Blueberries, Raspberries
& a Strawberry Sauce (V)

Selection of Parkgate Ice Cream 5.50

Selection of Nicholls Parkgate Ice Cream & Sorbets (V)

Main Courses

Roast Topside of Beef 18.95

Roast Potatoes, Yorkshire Pudding,
Seasonal Vegetables & Gravy

Roast Supreme of Chicken 17.95

Roast Potatoes, Yorkshire Pudding,
Seasonal Vegetables & Gravy

Vegetarian Nut Roast 15.95

Roast Potatoes, Yorkshire Pudding,
Seasonal Vegetables & Vegetarian Gravy (V)

Chicken Burger 16.25

Fried Chicken Breast, Cheddar, Iceberg Lettuce,
Hot Honey, Garlic Mayo,
Served on Seeded Bun with French Fries

Classic Cheeseburger 16.25

Grilled Double Beef Patty Served with Smoked Bacon,
Cheese, Lettuce & 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,
Served on Vegan Bun with French Fries

Classic 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 (V)

Steak Frites 18.95

8oz Rump Steak Served Sliced
with Fries & Peppercorn Sauce

Arrabiatta 13.25

Fusilli Pasta in a Arrabiatta Sauce
with Olives, Capers & Topped with Parmesan (V)

Fish & Chips 15.95

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

(Vg) - Vegetarian / (V) - Vegan

White

BOTTLE
1,75^l
250^{ml}

Tierra del Estrellas - <i>Sauvignon, Chile</i>	£24	£6.75	£8.50
Googly - <i>Chardonnay, Australia</i>	£28	£7.50	£9.50
Blockhead - <i>Chenin Blanc, South Africa</i>	£26	£7.00	£8
Bella Modella - <i>Pinot 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		