

Winter Menu

Served 12pm – 2pm & 6pm – 9.30pm

THE FARMHOUSE
★★★★

Classics

Starters

Honey Roasted Squash & Avocado Salad (V/VE/GF) £9.95
Pickled Beetroot, Feta Cheese, Dressed Mixed Salad, Onion Vinaigrette

Asparagus Hollandaise (V/GF) £9.95
Add Poached Egg (£1.50), Parma Ham (£2.95)

Camembert (to share) (V) £16.95
Toasted Sourdough

Caesar Salad (GF/DFA) £9.95 (Main £16.95)
Crispy Bacon, Aged Parmesan, Garlic Croutons
Add Tofu (£3.95), Chicken (£4.95), Prawns (£5.95)

Chicken Noodle Soup (GFA) £8.95
Shredded Chicken, Carrots, Celery, Mixed Peppers, Onion, Macaroni Pasta, Rustic Bread

Venison & Wild Mushroom Vol-au-Vent £9.95
Rich Red Wine Sauce

Calamari, King Prawns & Chorizo (GF) £10.95
Garlic Butter, Dressed Mixed Salad

Mains

Mediterranean Tagine (V/VE) £14.95
Couscous

Battered Hake and Chips (GF) £19.95
Garden Peas, Lemon Wedge, Tartare Sauce

Coq Au Vin (GF) £18.95
Creamed Potato

Chicken Schnitzel (GFA/DFA) £18.95
Sautéed Potatoes, Garden Peas, Diced Onion & Bacon

Fillet of Beef Stroganoff (GFA) £19.95
Mushroom, Onion, Pickled Gherkins, Choice of Pasta or Rice

Pork Three Ways (GF) £22.95
Bon Bons, Maple Bourbon Bites, Crisp Pork Belly
Fondant Potato, Cabbage, Apple Compote

Herb Crusted Rump of Lamb (GFA) £25.95
Dauphinoise Potatoes, Winter Greens, Red Wine Jus

Individual Beef Wellington £32.95
Lyonnais Potatoes, Green Beans, Red Wine Jus

Individual Vegetable Wellington (V/VE) £19.95
Lyonnais Potatoes, Green Beans, Red Wine Jus

Asian

Spring Rolls:

Vegetable (V/VE), Sweet Chilli Dip Starter £7.95 / Main £12.95

Duck, Hoisin Dip Starter £9.95 / Main £14.95

Shanghai, Sweet & Sour Dip Starter £9.95 / Main £14.95

Hot and Sour Fish Soup £11.95
Mixed Seafood & Shellfish

Tempura Monkfish (GF/DF) Starter £11.95 / Main £22.95
Stir Fry Vegetables, Sweet & Sour Sauce

Teriyaki (GF/DF) £19.95 *Salmon, Chicken or Beef*
Choice of Steamed Rice or Rice Noodles

Thai Red or Green Curry (V/VE) £14.95
Add Tofu (£3.95), Chicken (£4.95), Prawn (£5.95), Beef (£5.95)
Thai Jasmine Rice, Poppadom, Mango Chutney

Chop Suey (V/VE) £14.95
Add Tofu (£3.95), Chicken (£4.95), Prawn (£5.95), Beef (£5.95)
Thai Jasmine Rice

Shawarma Wrap (DF) £14.95 *Chicken, Beef or Lamb*
Baby Gem, Tomato, Onion, Garlic

Italian

12" Homemade Pizzas (DFA/GFA)
Gluten Free Pizza Base £2.00 Supplement

Margherita (V) £12.95 *Vegan Cheese Available*

Hawaiian £13.95 *Ham, Pineapple*

BBQ Chicken £14.95 *Sweetcorn, Red Onion*

Meat Feast £15.95 *Pepperoni, Parma Ham, Smoked Sausage*

Seafood £15.95 *Prawns, Calamari*

Pasta

Your Choice of Linguini, Penne or Gluten Free Pasta (DFA)

Arrabiata (V/GFA) £15.95 *Tomato, Onion, Garlic, Chilli Pepper*

Asparagus & Mushroom (DFA/GFA) £16.95 *Creamy White Wine & Onion Sauce*

Amatriciana (DF/GFA) £17.95 *Tomato, Bacon, Onion, Garlic*

Carbonara (DF/GFA) £17.95 *Bacon, Egg*

Mixed Seafood (DFA/GFA) £19.95 *White Wine & Cream Sauce*

Burgers £16.95

Served in a Beer or Vegan Bun with
Baby Gem, Tomato & Gherkin

Your Choice of Chips
(£1.25 supplement for Sweet Potato Fries)

Optional Extras:
Cheddar Cheese, Bacon, Fried Egg (£1.50 each)

Beef with BBQ Sauce (GF)

Chicken Schnitzel with Garlic Mayonnaise (GF)

Battered Fish with Tartare Sauce (GF)

Chickpea with Vegan Mayonnaise (GF/V/VE)

Steaks

Chargrilled 28 Day Aged Scottish & Irish Steaks.
Served with Baby Gem, Tomato Concasse, Grated
Parmesan, House Dressing. Your Choice of Chips.
(£1.25 supplement for Sweet Potato Fries)

Optional Extras:
3 King Prawns £4.95, 3 scallops £9.95

Sauces: £2.50 each
Garlic Butter, Red Wine Jus,
Diane, Peppercorn, Béarnaise

250g Sirloin (GF/DFA) £29.95

230g Fillet (GF/DFA) £34.95

Sunday Roasts £19.95

Striploin of Beef

*Seasonal Vegetables, Duck Fat Roast Potatoes,
Yorkshire Pudding, Red Wine Jus,
Horseradish Sauce*

Belly Pork

*Seasonal Vegetables, Duck Fat Roast Potatoes,
Crisp Crackling, Apple Compote, Calvados Jus*

Supreme of Chicken

*Seasonal Vegetables, Duck Fat Roast Potatoes,
Bacon Wrapped Chipolata, Red Wine Jus*

DF = Dairy-Free | DFA = Dairy-Free Option Available | GF = Gluten-Free | GFA = Gluten-Free Option Available | V = Vegetarian | VE = Vegan | V/VE = Vegetarian, Vegan Option Available.
Some dishes may contain unpasteurized cheeses, traces of nuts and other allergens. Please notify us of any special dietary requirements.

Children's Menu

Mains £9.95

Chicken Nuggets & French Fries

Garden Peas or Baked Beans

Beef Slider & French Fries (GFA)

Garden Peas or Baked Beans

Fish & Chips (GF/DF)

Garden Peas

Margherita Pizza or Pepperoni Pizza (DFA/GFA)

Desserts £5.95

Selection of Ice Cream

Farmhouse Sundae

Chocolate Brownie & Vanilla Ice Cream

Desserts

Bread and Butter Pudding £9.50

Crème Anglaise

Apple Strudel £9.50

Choice of Crème Anglaise or Vanilla Ice Cream

Choco Lava Cake £9.50

White Chocolate Ice Cream

Nutella Cheesecake £9.50

Winter Berries

Tiramisu £9.50

Mixed Fruit

Selection of Sorbets and Local Le Hechet Farm Ice Creams (GFA) £2.75 (per scoop)

Vegan Ice Cream Available

Farmhouse Cheese Board (GFA) £11.95

Black Bomber, Brie, Cashel Blue

Fig Chutney, Grapes, Toasted Walnut Bread

Sides

£4.50 each

Hand Cut Chips (GF)

French Fries (GF)

Sweet Potato Fries (GF)

(£1.25 supplement)

Herb Buttered New Potatoes (DFA)

Dressed Mixed Leaf Salad

Buttered Spinach (DFA)

Zucchini Fritti (DF/GF)

Garden Peas, Diced Bacon & Onion (DF/GF)

Rustic Bread with Olive & Balsamic Oil or Guernsey Butter (GFA)

Afternoon Menu

Served 12pm – 5.30pm

Choice of White, Brown or Ciabatta Bread (GFA) £9.95

*Served with a Dressed Mixed
Leaf Salad & Lightly Salted Crisps*

Tuna Mayonnaise & Spring Onion (DF)

Chicken Mayonnaise (DF)

Goats Cheese Crostini with Red Onion Marmalade

Egg & Cress Mayonnaise (DF)

Ham & Tomato (DF)

Cucumber

Cheddar Cheese & Pickle

Smoked Salmon with Cream Cheese & Chives

Classic BLT

180g Sirloin Steak Ciabatta (DF) £16.95

Garlic Butter, Rocket Leaves, Red Onion Marmalade

Additional Sides:

French Fries (GF) £4.50

Triple Cooked Chips (GF) £4.50

Sweet Potato Fries (GF) £5.75

Sweet Treats £4.95

Carrot Cake

Victoria Sponge

Chocolate Brownie

Lemon Drizzle

Homemade Fruit Scones

*Served warm with Guernsey Cream
& Strawberry Preserve (£3 Supplement)*

Afternoon Tea

£24.95

Served 2.30pm – 5.30pm

Pre-booking required. Minimum 2 people.

Homemade Miniature Cakes and Warm Fruit Scones with Guernsey Cream, Strawberry Jam and your choice of 3 Finger Sandwiches

Add a Glass of Prosecco £7.50

Add a Bottle of Prosecco £29.50

Add a Glass of Champagne £19.75

Add a Bottle of Champagne £79.00



Finger Sandwich Selection: Choice of White, Brown or Ciabatta Bread (GFA)

Tuna Mayonnaise & Spring Onion (DF)

Chicken Mayonnaise (DF)

Goats Cheese Crostini with Red Onion Marmalade

Egg & Cress Mayonnaise (DF)

Ham & Tomato (DF)

Cucumber

Cheddar Cheese & Pickle

Smoked Salmon with Cream Cheese & Chives



Tea & Coffee Selection

Choose between a Cafetiere of Coffee or a Pot
of one of the following Loose-leaf Fairtrade Teas:

English Breakfast, Decaffeinated, Earl Grey,
Green, Chamomile, Estate Darjeeling,
Red Bush/Rooibos, Peppermint,
Lemon Vervain, Lemon & Ginger

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