




FARMHOUSE
BAR & GRILL


Nibbles

Mozzarella dippers |6.50| V
with sweet chilli dip

Calamari |8.50|
Fresh squid rings dusted in seasoned flour and fried served with aioli and lemon

Sweetcorn ribs |6| VE
Roasted corn marinated in oregano, smoked paprika and garlic, served with a lime wedge

Salads

Caesar |13| GF*
Romaine lettuce, herb croutons, Caesar dressing, white anchovies and grated Grana Levanto cheese
Upgrade with grilled chicken|4| GF

FHG Vegetable Salad |13|GF VE
Romaine lettuce, courgette ribbons, red onion petals, cucumber, tomato, pinenuts. Dressed with an orange vinaigrette
Upgrade with grilled chicken |4| GF

GF – Gluten free / **GF*** – Can be made gluten free
V – Vegetarian / **V*** – Can be made vegetarian
VE – Vegan / **VE*** – Can be made vegan






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From the grill

All served with dressed lettuce and chips or roasted new potatoes.

Upgrade to sweet potato fries |1|

8oz Sirloin |23| GF

10oz Ribeye |27| GF

8oz Flat iron |19| GF

8oz Home-cured bacon chop |19| GF

Add fried free-range eggs |3| GF

Add pineapple |2| GF

Vegetable skewer with honey and chilli sauce |15| GF; VE*

Locally sourced fish |19| GF

Fresh local fish, please ask your server for details

Add garlic king prawns to your dish |8| GF*

Cauliflower steak |16| GF; VE

served with spinach, butter beans and almond pesto

Add one of our delicious home-made sauces or flavoured butters

House barbeque |3| GF; VE

Garlic & herb butter |2| GF; V

Peppercorn sauce |4|

Check out our local suppliers

By scanning here



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Burgers

Choose from a 6oz Welsh beef patty, Moving Mountains plant-based patty **VE** or our signature coated Capestone chicken breast **GF***, with lettuce, tomato and pickles.

Served in a brioche bun, gluten free and vegan buns are available.

All burgers are served with chips or roasted new potatoes, upgrade to sweet potato fries for |1|

House Burger |15|

Keeping it simple, burger and garnish

Upgrade your burger with...

Smoked streaky bacon |3| **GF** Grilled halloumi |4.5| **GF V**

Monterey Jack cheese |2| **GF V** Flat mushroom |3| **GF VE**

Extra Landsker beef patty|4.5| Moving Mountains plant-based patty |4.5| **VE**

Bluestone fried chicken |4.5| **GF***

Or try one of our signature burgers

Sweet and spicy |18|

Sticky Korean fried chicken with cooling mayonnaise

The Veggie |15|

Romesco sauce and roasted flat mushroom

Garlic beef |17|

6oz beef patty with aioli and soused onions

Burger of the week |19|

Please ask a member of staff for details

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Mains

Hotdogs are served with chips or roasted new potatoes
Upgrade to sweet potato fries |1|

Beechwood smoked hot dog |17|

Served with fried onions and mustard

Moving Mountains plant based hot dog |17| *VE*

Served with fried onions and mustard

Vegetable gumbo and rice |17| *VE*

Louisiana style stew served with savoury rice

Upgrade your gumbo with...

*Beechwood smoked sausage|4| *GF**

*Garlic prawns |8| *GF**

DIY fajitas |19|

Chipotle pulled beef, red onion and peppers, homemade salsa, sour cream and grated cheddar.

Belly pork |22| *GF*

Succulent belly pork, butter beans, spinach and almond pesto with roasted new potatoes

Sides

Chips |4.5| *GF; VE*

Sweet potato fries |5| *GF; VE*

Garlic bread |4| *VE*

Cheesy garlic bread |5| *V*

Onion rings |4| *VE*

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Desserts and Sundaes

Chocolate pecan pie |8| *VE*

Maple flavoured pecan pie with chocolate chips and cream

Chocolate brownie |8| *GF, V*

Goopy chocolate brownie with Joe's vanilla ice cream

Lemon tart |8| *V*

Tangy Sicilian lemon tart in a shortcrust pastry case

Black forest cheesecake |8| *GF*

A rich chocolate and cherry cheesecake made with Cornish cream and kirsch

Raspberry meringue tartlet |8| *V*

Tangy raspberry filling topped with fluffy meringue

Bara brith sundae |8.5| *V*

A mix of Joes rum & raisin and vanilla ice cream,
Bara Brith pieces, whipped cream and marinated raisins

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Kids Menu

4oz Rump steak |9| *GF*

Chicken goujons |8|

Beef burger |8|

Bluestone fried chicken burger |8| *GF**

Fish goujons |8|

Hot dog |8|

Vegan hot dog |8| *VE*

All above served with choice of chips or roasted new potatoes and peas or baked beans

Mac and cheese |8| *V*

Add chicken |3|

Grazing platter *GF**

Ham or cheese |6.50|

Ham and cheese |7.50|

Chips, raisins, cucumber, carrot sticks, fresh fruit, bread and butter

Desserts and Sundaes

Bubble yum sundae |7| *GF*

Joe's bubble-gum ice cream, Joe's vanilla, jellybeans, and strawberry sauce

DIY sundae |6| *GF*

Joe's vanilla ice cream, chocolate sauce and assorted sweets

Cookie crumble sundae |7|

Joe's vanilla ice cream, berries, chocolate chip cookie crumble and whipped cream

Ice Cream |4.50| *GF VE**

Joe's vanilla ice cream with sprinkles

Chocolate brownie |6| *GF*

Chocolate sauce, Joe's vanilla ice cream

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