



WHILE YOU WAIT

Marinated olives (vg/gf) 3.5
Rustic bread, wild garlic butter (v) 4.5
Stuffed red peppers with feta (v/gf) 6.5
Salt & pepper pork crackling, apple sauce (gf) 4.5

STARTERS

Soup of the day 7.8
rustic bread (gfa/vga)

Salt & pepper squid, tempura prawns 10.5
chilli Asian slaw, sriracha mayo, lime (gf)

Slow-cooked beef short rib rarebit 9.9
sourdough

Cornish whitebait 7.9
lamb's lettuce salad, tartar sauce

Caponata & grilled goat cheese tart 8.9
rocket, balsamic glazed

Smoked Atlantic mackerel pâté 10.5
spring onions & cucumber ribbons,
toasted sourdough (gfa)

Sautéed wild mushrooms 8.75
wild garlic, peas, crème fraîche, parmesan,
rustic bread (v/gfa)

Beef steak salad 12/24
oriental crunchy vegetables, peanut & sesame dressing (gf)

MAIN DISHES

Cumberland pork sausages 18.45
roasted garlic creamed potatoes, savoy cabbage,
leeks, peas, crackling, gravy

Battered fish & chunky chips 17.8
crushed minted peas, chunky tartar sauce,
charred lemon (gf)

Chicken Caesar salad
soft boiled egg, crispy bacon, lamb lettuce,
garlic croutons, parmesan 18.5
Add prawns +6

Pan fried seabass 21
puy lentils ragu, parsley & pine nuts crumbs,
cavero nero, citrus dressing

Sweet potato curry 18.45
chickpeas, cauliflower, spinach, fragrant basmati rice
(gf/vg) Add prawns +6 or chicken +5

Honey-roasted gammon 16.8
Burford Brown fried eggs, chunky chips,
brown sauce (gf)

Confit duck leg 19.5
potato gratin, pancetta, pak choi, summer berries jus (gf)

Burgers & Steak

Add extra bacon, onion rings, blue cheese or fried egg 2

8oz Jolly Farmer burger 17.9
lettuce, red onion chutney, watercress mayo, Spinneyfield Cheddar, ketchup, gherkins, fries (gfa)

Buttermilk chicken burger 17.5
coleslaw, sriracha mayo, lettuce, fries (gfa)

Plant burger 17.5
lettuce, red onion chutney, ketchup, mayonnaise, smoked Applewood vegan cheddar, gherkins, fries (vg)

21-day- aged 10oz ribeye steak or 8oz bavette steak
both served with triple-cooked chips, grilled tomatoes, onion rings &
your choice of herb & wild garlic butter or peppercorn sauce 30.5/28

SHARER

Baked camembert, garlic 21.5
rustic bread, apple & cranberry chutney, celery,
carrot (v/gfa)

Jolly Farmer board 28
Prawn cocktail, salt & pepper squid, Cornish whitebait,
smoked salmon, smoked Atlantic mackerel pâté,
samphire, tartar sauce, sourdough (gfa)

SIDES

Triple-cooked chips or fries
watercress aioli (gf/v/vga) 5.5
Add cheese 2.5 or BBQ pulled pork 4.5

Onion rings, watercress aioli (gf/vg) 5.8

Broccoli, peas & samphire 6.5

Halloumi fries, sweet chilli jam (v/gf) 6.7

Mixed side salad, house dressing (vg/gf) 4.8

WINE LIST

WHITE WINE

Les Cent Verres Viognier

France | Peach-Apricot-Rosewater | 12%
M 8.55 L 11.15 B 33

Whistling Duck Chardonnay

Australia | Peach-Pear-Pineapple | 13%
M 7 L 10 B 29

Colognola Pinot Grigio

Italy | Citrus-Pear-White Flowers | 12%
M 8 L 11 B 31

Riebeek Cellars Chenin Blanc

France | Gooseberry-Guava-Citrus | 13%
M 6.9 L 9.15 B 27

Griffin Ridge Grenache Blanc

France | Green Apple-Pear-Aniseed | 12.5%
M 7 L 10 B 29

Edwin Fox Sauvignon Blanc

N.Zealand | Passionfruit-Gooseberry | 12.5%
M 9 L 13 B 36

La Palma Sauvignon Blanc

Chile | Lemon-Gooseberry | 13.5%
M 8 L 11 B 30

Zeno Non- Alcoholic Viura

Spain | Cirus-Passionfruit-Apple | 0.3%
M 7 L 10 B 29.5

ROSE WINE

Gavotte Côtes de Provence

France Peach-Pear-Lychee 12.5%
M 11 L 15 B 45

Comino dei Prati Pinot Grigio Blush

Italy | Citrus-Strawberry-Redcurrant | 12%
M 8 L 11 B 30

Feather Falls Zinfandel Rose

USA | Strawberry-Summer Berries-Watermelon | 8%
M 8 L 11 B 30

Chateau d'Esclans Whispering Angel Rose

France | Redcurrant-Strawberry-Floral | 13%
B 48

Port & Sherry

Taylor's LBV Port

100ml 6.1

Croft Sherry Cream

100ml 6.1

RED WINE

La Palma Merlot

Chile | Plum Jam-Cherry-Violet | 13.5%
M 8 L 11 B 30.3

Les Planches Pinot Noir

France | Cherry-Blackberry-Raspberry | 13%
B 32

Les Cent Verres Pinot Noir

France | Strawberry-Raspberry-Pepper | 12%
M 8.55 L 11.15 B 33

La Vuelta Malbec

Argentina | Plum-Cherry-Pepper | 12.5%
M 8 L 12 B 33

Linteo Primitivo Appassimento

Italy | Strawberry-Plum-Tobacco | 14%
M 8 L 12 B 34

Whistling Duck Shiraz

Australia | Blackcurrant-Black Cherry | 13.5%
M 7 L 10 B 29

Rioja Crianza Marques del Atrio

Spain | Cherry-Blackcurrant-Liquorice | 13.5%
B 40

San Felipe Barrel Select Malbec

Argentina | Raspberry-Plum-Earth | 13%
B 38

Côtes du Rhône Domaine Sarrelon (Organic)

France | Blackcurrant-Berry-Pepper | 14%
B 45

Zeno Non-Alcoholic Tempranillo Cabernet

Spain | Black Forest Fruits-Spices-Green Pepper | 0.3%
M 7 L 10 B 29.5

Champagne & Sparkling

Moinet DOC Prosecco

Italy | Light-Citrus-Floral | 11%
S 7 B 39

La Tordera Tor Se Prosecco Rose Brut DOC

Italy | Floral-Fruity-Refreshing | 11.5%
B 47

Lavergne Champagne Brut NV

France | Citrus-Floral-Racy | 12.5%
B 49

Lyre's Non Alcoholic Classico

Apple-Citrus-Peach | <0.1%
B 33.5

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance, , or any voucher or discount as some may not be applicable. A discretionary 10% service charge will be added to your bill, rest assured that 100% of this goes to our amazing team here at The Jolly Farmer.

If you like what we do and would like to join our team, please ask to speak to a manager.

Fish may contain small bones; game may contain (v) Vegetarian, (vg) Vegan, (vga) Vegan option available (gf) Gluten free (gfa) Gluten free option available