



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

Paneer bhuna curry 18.45
sweet potato, chickpea, cauliflower, spinach, fragrant
basmati rice (gf/v/vga) 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)

Panko 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

Tempura prawns, salt & pepper squid, Cornish whitebait,
hot 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