



We are proud to be championing British farmers & producing fresh food sustainably.

While You Wait

Marinated olives (vg/gf) 3.5
 Rustic bread, wild garlic butter (v) 4
 Anchovies in oil (gf) 3.5
 Salt & pepper pork crackling, apple sauce (gf) 3.5

Bar Snacks Available

Please see other menu

Starters

Soup of the day, rustic bread (gfa/vga) 7.5
 Salt & pepper squid, tempura prawns, chilli asian slaw, sriracha mayo, lime (gf) 9.5
 Slow-cooked beef short rib rarebit on sourdough 9.7
 Cornish whitebait, lambs lettuce salad, tartar sauce 7.9
 Smoked salmon, haddock & prawn fishcake, salmon caviar, green coconut curry sauce, micro herb salad 10.5
 Sautéed wild mushrooms, wild garlic, peas, crème fraîche, parmesan, rustic bread (v/gfa) 8.75
 Beef steak salad, coriander, chilli & lollo rosso, crushed almonds, thai lemongrass dressing (gf) starter 11 / main 22

Sharers

Baked camembert, garlic, rustic bread, rhubarb & date chutney, celery, carrot (v/gfa) 18
 Jolly Farmer Board - salt & pepper crackling, black pudding & pork scotch egg, sausage roll, sriracha chicken wings, onion rings, honey mustard pigs-in-blankets, rustic bread 28

Mains

Battered fish & triple-cooked chips, crushed minted peas, chunky tartar sauce, charred lemon (gf) 17.75
 Cumberland pork sausages, roasted garlic creamed potatoes, seasonal vegetables, crackling, gravy 16.5
 Grilled goats cheese, mixed leaves, red onion, heritage tomato, garlic croutons, crushed almonds, balsamic glaze 16
 Cauliflower, sweet potato, chickpea & coconut curry, coconut rice (gf/vg) 15.25
 Add prawns or chicken 6 Add halloumi 5
 Honey-roasted gammon, Burford Brown fried eggs, triple-cooked chips, brown sauce (gf) 14.5
 Gochujang marinated pork belly, pepper, mangetout, mushroom teriyaki noodles (gfa) 17.50

Burgers & Steak

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

8oz Jolly Farmer burger, lettuce, red onion chutney, watercress mayo, Spinneyfield cheddar, ketchup, gherkins, fries (gfa) 16.95
 Panko buttermilk chicken burger, coleslaw, sriracha mayo, lettuce, fries (gfa) 16.95
 Plant burger, lettuce, red onion chutney, ketchup, mayonnaise, smoked Applewood vegan cheddar, gherkins, skin-on fries (vg) 16.5
 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 29.95/ 26.5

Sides

Triple-cooked chips watercress aioli (gf/v/vga) 5.5 Add cheese 6.5
 Loaded chips with BBQ pulled pork & cheese (gf) 7.5
 Coconut rice (vg/gf) 4.5
 Onion rings, watercress aioli (gf/vg) 5.5
 Cabbage, leeks & peas (gf/vg) 5.5
 Halloumi fries, sweet chilli sauce (v/gf) 6.5
 Mixed side salad, house dressing (vg/gf) 4.5
 Pigs-in-blankets, honey mustard glaze (gf) 7.5

Before you order your food & drinks, please inform a member of staff if you have a food allergy or intolerance.

Tables of 4 or more are subject to a discretionary service charge of 10%.

An adult's daily recommended allowance is 2000 kcal. Fish may contain small bones; game may contain shot.

All weights & measures are accurate before being cooked. (v) Vegetarian, (vg) Vegan, (vga) Vegan option available (gf) Gluten free (gfa) Gluten free option available