



Sunday Set Menu
2 courses £27
3 courses £32
(Single course available)

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
rustic bread (gfa/vga)

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

Pork belly bites
gochujang & honey mayo, toasted sesame

Cornish whitebait
lamb's lettuce salad, tartar sauce

Panko brie
pickled walnuts, gherkins, chilli jam (v)

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

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

Grilled chicken salad
oriental crunchy vegetables, peanut & sesame dressing (gf)

MAIN DISHES

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

Korean fried chicken burger
gochujang mayo, asian slaw, pickled cucumber, spring onion,
sesame, sweet potato fries (gfa)

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

Warm roast squash & goat's cheese salad
maple-roasted squash, goat's cheese crumbs, toasted
walnuts, pickled red onion, baby leaves and
balsamic dressing (gf/vga)

Plant burger
lettuce, red onion chutney, watercress mayo,
Spinneyfield Cheddar, ketchup, gherkins, fries
(v/vga/gfa)

Panko aubergine katsu curry
jasmine rice, pickle cucumber, cabbage slaw,
toasted sesame (gf/vg)

Grilled chicken salad
oriental crunchy vegetables, peanut & sesame dressing (gf)

Roasts

Served with roast potatoes, double egg Yorkshire pudding, roasted carrots & parsnips,
savoy cabbage, creamed leeks, gravy

Rump of beef (gfa) (+£3)
Hampshire slow-roasted pork belly (gfa)
Half roasted chicken (gfa)
Seasonal vegetable wellington (v/vga)
Trio of roasts: beef, chicken, pork (gfa) (+£7)

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

Sides

Triple-cooked chips, watercress aioli (gf/v/vga) – 5.5
Add cheese – 6.5
Cauliflower cheese (v) – 6.5
Sage & pork stuffing – 5.5
Onion rings, watercress aioli (gf/v/vga) – 5.8
Tenderstem broccoli, peas, samphire (gf/v/vga) – 6.5
Mixed side salad, house dressing (vg/gf) – 4.8
Pigs in blankets (gf) – 7.5