



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 & blue cheese pie 12.5
sweet potato puree, port shallots & red wine jus

Cornish whitebait 7.9
lamb's lettuce salad, tartar sauce

Panko brie 9.5
pickled walnuts, gerkins, chilli jam (v)

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)

Grilled chicken salad 12/18.5
oriental crunchy vegetables, peanut & sesame dressing (gf)

MAIN DISHES

Slow cooked pork belly 18.45
roasted garlic creamed potatoes, savoy cabbage,
leeks, peas, crackling, gravy (gf)

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

Warm roast squash & goat's cheese salad 19.5
maple-roasted squash, goat's cheese crumbs, toasted
walnuts, pickled red onion, baby leaves and
balsamic dressing (gf/vga)

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

Panko aubergine katsu curry 18.45
jasmine rice, pickle cucumber, cabbage slaw,
toasted sesame (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)

Korean fried chicken burger 18.5
gochujang mayo, asian slaw, pickled cucumber, spring onion, sesame, sweet potato 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 (v/vga) 6.5

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

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