



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

MAIN DISHES

Soup of the day
rustic bread (gfa/vga)

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

Slow-cooked beef short rib rarebit
sourdough

Cornish whitebait
lamb's lettuce salad, tartar sauce

Caponata & grilled goat cheese tart
rocket, balsamic glazed

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

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

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

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

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

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

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

Sweet potato curry
sweet potato, chickpea, cauliflower, spinach, fragrant
basmati rice (gf/v/vga)
Add prawns +6 or chicken +5

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

Roasts

Served with roast potatoes, double egg Yorkshire pudding, crushed roots, 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

SIDES

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, 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

Savoy cabbage, leeks & garden peas (gf/v/vga) – 5.6

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

Pigs in blankets (gf) – 7.5

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