



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** 16.6
roasted garlic creamed potatoes, savoy cabbage,
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 matar curry** 16.35
peas, carrots, fragrant 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

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 8.5 L 12.5 B 35.5

La Palma Sauvignon Blanc
Chile | Lemon-Gooseberry | 13.5%
M 8 L 11 B 30

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

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

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