



## 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)

**Caesar salad**

soft boiled egg, crispy bacon, lamb lettuce,  
garlic croutons, parmesan 13.5

Add prawns +6 or chicken +5

**Pan fried seabass** 21

puy lentils ragu, parsley & pine nuts crumbs,  
cavero nero, citrus dressing

**Paneer matar curry** 15.35

peas, carrots, fragrant rice (gf/vga)

Add prawns +6 or chicken +5

**Honey-roasted gammon** 15.5

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** 18.85

rustic bread, rhubarb & date 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

**Tenderstem broccoli, peas & samphire** 6.5

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

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