



**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)

**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)

**MAIN DISHES**

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

**Panko 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)

**Caeser salad**  
soft boiled egg, crispy bacon, lamb lettuce,  
garlic croutons, parmesan  
Add prawns +6 or chicken +5

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

**Paneer matar curry**  
peas, carrots, fragrant rice (gf/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**

**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**

**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**, honey mustard glaze (gf) – 7.5