



**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)

**Caesar salad**

soft boiled egg, crispy bacon, lamb lettuce,  
garlic croutons, parmesan  
Add prawns or chicken

**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 or chicken

**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**

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**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

# 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

**Ca' Maritta Pinot Grigio Blush**  
Italy | Citrus-Strawberry-Redcurrant | 10.5%  
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