



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)

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)

Paneer bhuna 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

Baked camembert, garlic 21.5

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 (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

Cognola 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 | Citrus-Passionfruit-Apple | 0.3%
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

Linto 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%
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