



FARMHOUSE
— BAR & GRILL —



SUNDAY LUNCH

STARTERS

Soup of the day (v)

Garlic mushrooms with crème fraîche and farmhouse bread

Smoked haddock rarebit on farmhouse bread

Spicy chicken terrine with carrot and orange chutney

MAINS

Served with roasted roots, seasonal greens, braised red cabbage and gravy

Roast topside of Landsker beef and Yorkshire pudding

Slow roasted pork shoulder and crackling

Pan roasted chicken supreme and stuffing

Butternut squash, spinach and pearl barley risotto (v)

Pan roasted salmon with lemon butter sauce (+£2)

DESSERTS

Chocolate brownie with vanilla ice cream

Bread and butter pudding

Crème brûlée tart with cream

Prosecco and lemon cheesecake with berry coulis and cream

ONE COURSE £11.⁹⁵

TWO COURSES £15.⁹⁵

THREE COURSES £19.⁹⁵