



THE FARMERS ARMS

SUNDAY MENU

Starters

Olives, hummus & homemade bread (V)

Soup of the day (V)

Deep fried crispy whitebait, lemon mayo & dressed leaves

Wild boar & cognac pate, red onion jam & toasted bread

Creamy garlic mushrooms, toasted bread, rocket & parmesan

Mains

Dry aged longhorn rump of beef, homemade Yorkshire pudding, roasted potato's, seasonal vegetables & pan jus

Gloucester old spot loin of pork, crispy crackling, roasted potato's, seasonal vegetables & pan gravy

Cotswold leg of lamb, roasted potato's, seasonal vegetables & pan jus

Free range chicken breast, stuffing, roasted potato's, seasonal vegetables & pan jus

Pan fried seabass fillet, wild mushrooms, samphire, new potato's & truffle oil

Lemon & pea risotto, rocket & parmesan (V)

Dessert

Homemade chocolate brownie & vanilla ice cream

Homemade sticky toffee pudding & salted caramel ice cream

Lemon posset & home baked shortbread

Farmers arms cheese board (£3.00 supplement)

Bennett's farm ice cream selection

1 Course—£11.95 2 Courses—£16.95 3 Courses—£19.95

GLUTEN FREE - SOME DISHES CAN BE MADE AVAILABLE AS GLUTEN FREE ASK US FOR MORE DETAILS AND PLEASE MENTION THIS WHEN ORDERING (v) = vegetarian option. (vg) = vegan option. All weights are approximate before cooking. All food is prepared in our kitchen where nuts, gluten and other allergens are present. IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING