



# THE FARMERS ARMS

## MENU

### Small Plates

Olives & hummus served with homemade bread **£6**

Homemade soup of the day & homemade bread **£6**

Wild boar & cognac pate, piccalilli & toasted bread **£7**

Pan fried scallops, black pudding, pea puree, samphire and watercress oil **£9**

Market fish, cauliflower puree, curried carrot dressing & coriander **£8**

Deep fried squid, lemon mayonnaise & mango salsa **£8**

Braised lamb, puff pastry, red cabbage, pickled heritage carrots & mint jus **£9**

### Larger Plates

Tamworth pork sausages & mash, mushy peas & red wine jus **£13**

Dry aged Longhorn beef burger, double Gloucester cheese, smoked tomato relish, aioli, served with triple cooked chips **£13**

Dry aged 10oz Rib eye steak, roasted tomato, field mushroom & triple cooked chips **£22**

Dry aged 10oz Rump steak, roasted tomato, field mushroom & triple cooked chips **£18**

Beer battered haddock, homemade tartare, crushed peas & triple cooked chips **£14**

Gressingham duck, bok choy, fennel, sauté potatoes & orange jus **£18**

Corn fed chicken breast, crushed potato's, spring onions, winter vegetables & tarragon cream sauce **£16**

Braised beef, dauphinoise potato, baby vegetables & red wine jus **£14**

Wild mushroom risotto, rocket & parmesan (V) **£13**

Game crumble, selected game in a rich red wine jus, topped with stilton crumble, new potato's & winter vegetables **£15**

Fennel & celeriac pie, triple cooked chips and winter vegetables (V) **£13**

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