

# FARMSHOP AND KITCHEN

## SUNDAY MENU

### STARTERS

BREAD & OLIVES <i>gfo/v</i>	7
BUTTERMILK CHICKEN STRIPS <i>gf</i>	9
SOUP OF THE DAY <i>gfo</i>	9
SMOKED MACKEREL & HORSERADDISH SALAD <i>gf</i>	9

### ROASTS

	KIDS	ADULT
TOPSIDE OF BEEF <i>gfo/dfo</i>	9	17
ROLLED BELLY OF PORK <i>gfo/dfo</i>	9	17
CHICKEN SUPREME WITH STUFFING <i>gfo/dfo</i>	9	17
HONEY ROASTED GAMMON <i>gfo/dfo</i>	9	17
HOMEMADE NUT ROAST <i>dfo/vgo</i>	9	17
ROASTED LEG OF LAMB <i>gfo/dfo</i>	9	18
CAULIFLOWER CHEESE SIDE		4

All served with Roast Potatoes, Roasted Carrots & Parsnips,  
Red Cabbage, Kale, Yorkshire Pudding & Gravy

### CLASSICS

MAC & CHEESE	Fresh Bloomer, Mixed Salad	10	16
LIME BATTERED POLLOCK	Chips, Mushy Peas, Tartar Sauce	10	16
HAND CUT HAM	Chips, Free Range Eggs, Slaw	10	16
CHICKEN STRIPS	Chips, Mixed Salad, Garlic	10	17

### DESSERTS

STICKY TOFFEE PUDDING <i>gfo</i>	Toffee Sauce & Ice Cream	7
CHOCOLATE BROWNIE <i>gfo</i>	Chocolate Sauce & Ice Cream	7
RICE PUDDING	Berry Compot	7
ETON MESS <i>gfo</i>	Blackcurrant Sorbet	7
LEMON POSSET	Homemade Shortbread & Berry Compot	7
MARSHFIELD ICE CREAM POTS	Clotted Cream, Chunky Choc, Salted Caramel, Mint Choc Chip, Blackcurrant, Honeycombe, Lemon Sorbet, Strawberry	4

Always make your server aware of any allergens.  
Dishes marked with *gfo* etc can be made to accommodate those allergies but  
DON'T come gluten free etc as standard.  
*gfo*=Gluten Free Option *dfo*=Dairy Free Option *v*=Veggie *vgo*= Vegan Option