

MAIN MENU

Welcome to The Jolly Farmer!

Here, we take pride in using fresh, local ingredients to create delicious meals that everyone will love. Our friendly team of chefs has put together a menu that offers something for everyone. Come in, relax, and enjoy the great food and warm atmosphere. While you read through why not order some;

MARINATED OLIVES $\mathfrak{x}_3\,\mathrm{ve}$ FOCACCIA BREAD, OIL & BALSAMIC $\mathfrak{x}_4\,\mathrm{ve}$

ALLERGY KEY

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VE = Vegan

VEA = Vegan Available

TO START

SOUP OF THE DAY £7

Please speak to member of staff for today's flavour Served with savoury scone

HERITAGE TOMATO & MOZZARELLA BRUSCHETTA £7.50 V GF

Basil marinated heritage tomatoes & Mozzarella ciabatta topped with fresh rocket & balsamic glaze

HOT SMOKED SALMON PATE £8

Handmade salmon pate, served with dill sour cream, rocket salad & crostini

SAUSAGE ROLL £7.50

Handmade thyme & Pork sausage roll served with rocket & apple sauce

HALLOUMI FRIES £7 GF V

Crispy Cypriot Halloumi served with sticky chilli jam

BLACK PUDDING SCOTCH EGG £8

Handmade black pudding and sausage scotch eggs filled with soft boiled egg served on bed of rocket & homemade piccalilli

HUMMUS & PITA £7.50 VE

Homemade smoked paprika hummus served with toasted pita bread &

TO SHARE

ROSEMARY CAMEMBERT £14 V GFA

suitable for 2 people to start

Baked camembert topped with Rosemarry & garlic butter, served with onion jam & warm bread

THE JOLLY FARMER £18

Cumberland ring sausage, Sausage Roll, pickled onion, Applewood smoked cheddar cheese, honey baked ham, baby radishes, chutney & piccalilli served with warm crusty bread & butter Add on black pudding scotch egg £5

MAIN DISHES =

FISH & CHIPS £17 GF

freshly caught beer battered fish, skin on chunky chips, peas & homemade tartar sauce

RIBEYE STEAK £28 GF

 $10 \mathrm{oz}$ Ribeye Steak served with roasted cherry tomatoes, garlic mushroom, rocket salad & skin on chips

Add Peppercorn, Sticky Jack Daniels or Bernaise sauce for an extra £2

CHICKEN BALTI PIE £17

Homemade Chicken Balti Pie served with curry sauce, garlic & onion mash potato & spinach

PIE OF THE DAY £15

Handmade pie served with creamy mash potatoes, red wine gravy & seasonal greens

BANGERS & MASH £14

Cumberland Ring sausage, Creamy mash potatoes, onion gravy, seasonal greens

CLASSIC CEASAR SALAD £12 V VEA GFA

Crisp lettuce & soft boiled egg, topped with garlic croutons, then drizzled with Caesar sauce

Add grilled Chicken £3.5 | Add Hot Smoked Salmon £5 | Add Halloumi £3.50 V

BROCCOLI & HUMMUS SALAD £12 VE

Roasted Broccoli served with smoked paprika hummus & cucumber salad toped with toasted sunflower seeds

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SIDES

SKIN ON CHIPS £4 GF VE add cheddar cheese £1 VEA

FRIES £3 GF VE add cheddar cheese £1 VEA

RAINBOW HOUSE SLAW £2.50 VE

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BURGERS=

All our burgers are served in a Broiche bun & served with skinny fries

SMOKEY BBQ CHICKEN BURGER

Chicken fillet marinated in Smokey BBQ marinade, grilled with lightly smoked BBQ rub topped with mature cheddar in brioche bun filled with crips lettuce & rainbow slaw

SIGNATURE DOUBLE CHEESEBURGER

Two 4oz beef burgers topped with crispy bacon & American cheese in brioche bun filled with crips lettuce, beef tomato

BASIL HALLOUMI BURGER V

Grilled Basil Marinated Halloumi, Heritage tomato salsa, Crisp lettuce

VADA PAV BURGER VE

Deep Fried potato dumpling served in a bun filled with spinach and green & tamarind chutney

Sweet Tooth?

Our desserts are prepared fresh daily by our talented chefs.

Please ask a member of staff for our daily blackboard.

SUNDAY MENU



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MARINATED OLIVES \mathfrak{L}_3 VE FOCACCIA BREAD, OIL & BALSAMIC \mathfrak{L}_4 VE

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TO START

SOUP OF THE DAY £7

Please speak to member of staff for today's flavour Served with savoury scone

HERITAGE TOMATO & MOZZARELLA BRUSCHETTA £7.50 V GF

Basil marinated heritage tomatoes & Mozzarella ciabatta topped with fresh rocket & balsamic glaze

HOT SMOKED SALMON PATE £8

Handmade salmon pate, served with dill sour cream, rocket salad & crostini

SAUSAGE ROLL £7.50

Handmade thyme & Pork sausage roll served with rocket & apple sauce

HALLOUMI FRIES £7 GF V

Crispy Cypriot Halloumi served with sticky chilli jam

BLACK PUDDING SCOTCH EGG £8

Handmade black pudding and sausage scotch eggs filled with soft boiled egg served on bed of rocket & homemade piccalilli

HUMMUS & PITA £7.50 VE

Homemade smoked paprika hummus served with toasted pita bread &

TO SHARE =

ROSEMARY CAMEMBERT £14 V GFA

suitable for 2 people to start

Baked camembert topped with Rosemarry & garlic butter,
served with onion jam & warm bread

THE JOLLY FARMER £18

Cumberland ring sausage, Sausage Roll, pickled onion, Applewood smoked cheddar cheese, honey baked ham, baby radishes, chutney & piccalilli served with warm crusty bread & butter Add on black pudding scotch egg £5

MAIN DISHES

FISH & CHIPS £17 GF

freshly caught beer battered fish, skin on chunky chips, peas & homemade tartar sauce

PIE OF THE DAY £15

Handmade pie served with creamy mash potatoes, red wine gravy & seasonal greens

BANGERS & MASH £14

Cumberland Ring sausage, Creamy mash potatoes, onion gravy, seasonal greens

CLASSIC CEASAR SALAD £12 V VEA GFA

Crisp lettuce & soft boiled egg, topped with garlic croutons, then drizzled with Caesar sauce Add grilled Chicken £3.5 | Add Hot Smoked Salmon £5 | Add Halloumi £3.50 V

BURGERS All our burgers are served in a Broiche bun & served with skinny fries

SMOKEY BBQ CHICKEN BURGER

Chicken fillet marinated in Smokey BBQ marinade, grilled with lightly smoked BBQ rub topped with mature cheddar in brioche bun filled with crips lettuce & rainbow slaw

SIGNATURE DOUBLE CHEESEBURGER

Two 4oz beef burgers topped with crispy bacon & American cheese in brioche bun filled with crips lettuce, beef tomato

BASIL HALLOUMI BURGER V

Grilled Basil Marinated Halloumi, Heritage tomato salsa, Crisp lettuce

SUNDAY ROASTS =

All Roast's are served with Seasonal Vegetables, crispy garlic & rosemary roast potatoes, home-made Yorkshire puddings* & Red wine Gravy
*gluten free & vegan roasts served without Yorkshire puddings

ROAST STRIPLOIN OF BEEF £17 GFA ROAST CHICKEN£15 GFA ROAST PORK BELLY £15 GFA PLANT BASED WELLINGTON £14 VE

Double up on meats or add extra meat for £4.5

Add Cauliflower Cheese £4 GF

Add Stuffing £3

Add Pigs in Blankets £3

SIDES

SKIN ON CHIPS £4 GF VE

FRIES £3 GF VE add cheddar cheese £1 VEA

RAINBOW HOUSE SLAW £2,50 VE

Sweet Tooth?

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