



SCOFF & BANTER

THE FARMER'S SELECTION

STARTERS



Spiced olives - 6
Nocellara olives with
chilli and green herbs v

Grissini - 5
wrapped in prosciutto ham

Courgetti fritti - 5
Crispy courgette
with truffle aioli v

**Classic French
onion soup - 8**
with Gruyère cheese
and warm baguette

**Scottish cured
smoked salmon - 10**
Cucumber, lemon and
gin dressed herbs with
toasted dark rye bread

**Black pepper-crusting
beef carpaccio - 12**
with sea salt and shaved
Parmesan

Crispy duck salad - 9
Warm marinated crispy
French duck with plum
dressing, grapefruit, pine
nuts and shallots

**Baby spinach, walnut
and goat's cheese salad - 8**
dressed with honey
balsamic v

**Oven-roasted garlic
butter mushrooms - 7**
with toasted sourdough v

MARKET SPECIALS



Moules frites - 14

Mussels cooked with garlic, parsley and white wine cream, served with paprika frites

Pan fried sea bass fillet - 18

with tiger prawns, shaved fennel, radish salad and lemon herb dressing

Fish and chips - 14

Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon

King prawn Thai green curry - 19

Coconut crème, green chillies, Kaffir lime and aromatic basmati rice

Classic hamburger - 15

Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips

Chicken Milanese - 16

Garlic and herb panko-crusted corn-fed chicken with crispy rosemary potatoes, rocket and Parmesan shavings

Tortellini cacio e pepe - 14

with white wine and Italian hard cheese crème v

Portobello mushroom Wellington - 14

Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v

STEAKS AND GRILL



Rib-eye steak 251g - 22
28-day-aged, grass fed

Fillet steak 226g - 26
Succulent centre cut

Accompaniments

Baby vine tomatoes and
tenderstem broccoli v

Sauces - 3

Rosemary and red wine, green
peppercorn, blue cheese v

Add Burford Brown egg - 3

Add crispy pancetta - 3

**Blenheim Palace herb-
crusted rack of lamb - 22**
with layered creamed
potatoes, minted pea purée
and rosemary red wine sauce

Butcher's Cut Sunday Roast*

- Roasted 28-day-aged
rib of beef - 21

- Roasted corn-fed
chicken - 20

- Vegetarian
sausages v - 19

Our roasts are served with Yorkshire pudding, roast duck fat potatoes, buttered carrots and greens, cauliflower cheese and black pepper onion gravy. *Available from 12pm until 4.30pm every Sunday.

Sides

- Garlic and Parmesan
French fries - 4

- Sweet potato fries v - 4

- Heritage tomato and
mozzarella salad with
spicy lemon dressing v - 5

- Truffled Maris Piper mash v - 5

- Steamed garlic kale and
tenderstem broccoli v - 4

OUR LITTLE FARMYARD



Starters

Tomato and basil soup - 6
with warm baguette v

Grissini - 5
Wrapped in prosciutto ham

Market Specials

Fish and chips - 9
Battered haddock served
with tartar sauce, mushy peas
and chargrilled lemon

Classic hamburger - 8
Chargrilled in a brioche bun
with melted cheese, streaky
bacon, chilli mayonnaise and
hand-cut chips

Spaghetti pomodoro - 9
Spaghetti with a tomato
and herb sauce v

Little Treats

Eton mess - 7
Chantilly cream, crushed
meringue, strawberries
and raspberry coulis v

Ice cream selection v - 5

Sides

- Crudit  selection v - 4

- Hand-cut chips v - 4

THE DESSERT PANTRY



Black forest trifle - 7

Layered sponge, milk chocolate and port custard, amarena cherries and crème anglaise v

Eton mess - 7

Chantilly cream, crushed meringue, strawberries and raspberry coulis v

Toffee pudding - 7

Caramelised Williams pear, butterscotch sauce and vanilla ice cream v

Bramley apple crumble - 7

served with Cornish clotted ice cream or vanilla custard v

Cheese selection - 9

Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v

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If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.