Farmyard Inn Menu

STARTERS

SOUP OF THE DAY SERVED WITH CRUSTY BREAD £6.50

GOATS CHEESE, CRANBERRY AND RED ONION MARMALADE TART ON DRESSED LEAVES (V,GF) £8.50

DUCK BAU BUN SERVED WITH SPRING ONION AND A SWEET CHILLI SAUCE £9.00
(SLOW COOKED SHREDDED DUCK IN A BAU BUN)

BEETROOT CURED SALMON GRAVLAX SERVED WITH CRISPY CAPER BERRIES, DILL CRÈME FRAÎCHE AND WARM CRUSTY BREAD £9.50

MAINS

PISTACHIO NUT ROAST SERVED WITH SEASONAL ROASTED VEGETABLES AND VEGETARIAN GRAVY (V) £18.95

SALMON STUFFED WITH DILL BREAD CRUMBS SERVED WITH BUTTERED KALE, POM ANNA POTATO AND A WHITE WINE CREAMY SAUCE £19.00

MUSHROOM, CHESTNUT, POTATO AND RED WINE PIE SERVED WITH SEASONAL VEGETABLES AND VEGETARIAN GRAVY (VG) £18.95

FEATHER BLADE OF BEEF, SERVED WITH MASH, SEASONAL ROASTED ROOT VEGETABLES, FRESH HORSERADISH AND A RICH GRAVY £18.95

DESSERTS

CHRISTMAS PUDDING SERVED WITH BRANDY SAUCE

FESTIVE TRIFLE
(CONTAINS NUTS AND ALCOHOL)
(WINE JELLY FOR THE BOTTOM TIER, 2ND TIER CARROT CAKE TOPPED WITH CREAM AND ALMONDS)

CHOCOLATE BROWNIE TOPPED WITH KIRSCH CHERRIES SERVED WITH VANILLA ICE CREAM
(THE KIRSCH CHERRIES CONTAIN ALCOHOL)

ALL £7.95

Please note, we use nuts, fish, egg, shellfish, milk and gluten products within our kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking. Please inform our staff of any food allergies prior to placing your order.