

First Courses

Farmhouse Soup of the Day
£4.70

Oven Baked Goatscheese on sweet Beetroot
with Thyme Dressing
£5.75

Stuffed and Baked Field Mushroom
£5.25

Farmhouse Brandied Pate served with
Farmhouse Chustney and Toast
£5.80

Main Courses

Supreme of Chicken in Creamy Wine and Wild
Mushroom Sauce, glazed with grilled
Mozzarella Served with Wild Rice
£11.95

Telmara Duck Breast, pan-seared, fanned
Avocado with Redcurrant and Cranberry
dressing
£13.40

Drunken Bullock
Strips of Fillet Steak with Cream, Mushroom and
Whisky Sauce served with Boiled Rice
£17.80

8oz Fillet Steak with Hand cut chips and
bernaise sauce
£19.00

Rack of English Lamb, apple and mint jelly
set on creamed potatoe
£17.95

Farmhouse Inn Nut Roast
On Courgette and Tomatoe Sauce with
Mashed Potatoes
£10.35

Freshly Baked Baguette and Buter
£1.75pp

Fish Specialities

Potted brown shrimps with brown bread and butter
£4.80

Platter of locally smoked Scottish Salmon with
Spring Onion, Capers and Lemon Vinaigrette
£7.90

Bacon Wrapped King Prawns in Sweet Chilli Sauce
£8.25

Baked Fillets of Trout with Toasted Almonds,
pesto drizzle and Spinach
£12.80

Fillets of Sea Bass gently Baked with Herbed Butter
placed on Steamed Green Beans with Shallots
£13.40

GIANT split Gamba Prawns grilled and served with
Paprika Garlic Mayo on a bed of Mixed Rice
£18.95

Whole sole baked and served on the bone with Parsley
butter, accompanied by minted, buttered new potatoes
£16.75

Vegetables

See todays list

Desserts

£4.95

Fruit Creme Brulee

Cheesecake

Eton Mess

Crushed Meringue, Cream & Mixed Berries

Chef's Trolley Choice

English & Continetal Cheese
Platter With Crackers, Fruit &
Celery
£6.35 Serves 2

House Wines

Red

Bottle £15.55

Glass (250ml) £5.55

White

Bottle £15.55

Glass (250ml) £5.55

Champagne

Bottle £28.50

We stock an extensive range
of speciality spirits and
liqueurs.

Why not treat yourself to
one of our Liqueur coffee's

For parties of 7 or more an optional 10% service charge will apply.