



Starters

Chefs Farmhouse soup of the day

Chef's homemade soup, served toasted ciabatta.

GFA, V, VGN

£7.50

Crispy Fried Calamari

Tender pieces of squid, served with garlic mayonnaise & lemon wedge.

£7.50

Stuffed Farmhouse Mushroom

Portobello mushroom stuffed with a creamy goats cheese, topped with a sweet & tangy red onion jam.

GFA, V

£7.50

Pork Belly Bites

Pork belly bites in a soy & miso glaze, topped with sesame seeds & spring onion.

GFA

£8.00

Chicken Liver Parfait

PA smooth & luxurious chicken liver parfait, served with toasted bloomer & a mixed leaf salad.

GFA

£8.00

Sides & sauces

Chips £4

Mixed Green Vegetables £4

Roasted Root Vegetables £4

Onion Rings £4

Coleslaw £3

Halloumi Fries £4

Garlic Bread £3

Cheesy Garlic Bread £4

Homemade Rosemary Focaccia £4

Diane Sauce £3

Peppercorn Sauce £3

Gravy £3

THE FARMHOUSE

AT FINCHAM • ESTD. 2020



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THE FARMHOUSE

MAIN MENU

Chicken Schnitzel

Crispy breaded chicken schnitzel, drizzled with a zesty lemon caper butter sauce, served with crispy fries & a mixed leaf salad.

£17.95

Farmhouse Mac & Cheese

Macaroni cooked in a rich cheddar cheese sauce, served with a garlic & herb crumb & garlic ciabatta.

V £16.00

Brisket Burger

Beef brisket in an 6oz patty in a brioche bun, burger sauce, cheddar cheese, tomato, baby gem lettuce, slaw & hand cut chips.

GFA £16.00

Cod & Chips

Cod fillet coated with beer batter, served with hand cut chips, peas & homemade tartare sauce .

GFA £17.00

Braised Lamb Shank

A tender Lamb Shank served with creamy champ mask Mixed green vegetables & a mint, rosemary gravy

GF £23.95 (£5 surcharge on the set menu)

Beef Bourguignon

Beef bourguignon, served with buttery mash & mixed green vegetables.

GFA £17.00

Chicken Pot Pie

Homemade chicken, bacon & tarragon pie, topped with a puff pastry lid, hand cut chips, peas & gravy.

GFA £16.95

Mixed Bean Chilli

A hearty mixed bean chilli, served with rice, guacamole, Sour cream and Nachos.

GFA, VGN £16.95



Our main courses are individually priced, but we offer a fantastic set menu option:

✦ **Two Courses – £19.95**

✦ **Three Courses – £25.95**

Choose from our delicious starters, mains, and desserts to create your perfect meal.

*Please note that certain dishes may have a small surcharge when selected as part of the set menu.
These will be clearly marked on the menu.*



Desserts

Farmhouse Crumble

Farmhouse crumble of the week with a brown sugar oat topping, served with homemade custard or vanilla ice cream.

£7.50. V

Chef's Sticky Toffee Pudding

Chef's traditional sticky toffee pudding, served with a salted caramel sauce & vanilla ice cream.

£7.50 GFA

Whisky & Marmalade Bread & Butter Pudding

A comforting bread & butter pudding infused with whiskey & marmalade, served with homemade custard.

£7.50. V.

Part Baked Triple Chocolate Brownie

Chef's part baked triple chocolate brownie, topped with chocolate sauce, chocolate crumb & vanilla ice cream.

£7.50. V

Selection of Ice creams & Sorbets

£1.50 per scoop

Ice creams

Vanilla

Chocolate

Strawberry

Cookies and Cream

Salted Caramel

Mint Choc Chip

Bubblegum

Sorbets

Lemon

Raspberry

Mango

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GF=GLUTEN-FREE GFA=GLUTEN-FREE AVAILABLE VGN=VEGAN V=VEGETARIAN

If you have any food allergies please make your server aware at the time of ordering



The farmhouse takes pride in using locally sourced produce from our local q guild butcher

