



Sunday Lunch

Served from 12 noon - 3pm

A proper Sunday lunch, made with good food and served with a little taste of countryside

Starters

From the Farmhouse Bakery - £5.95

Basket of warm homemade focaccia bread served with whipped butter and onion chutney (V)

Farmhouse Soup - £7.95

soup of the day served with a mini farmhouse homemade focaccia and salted butter (VG) (V)

The Country Prawn Cocktail - £9.95

succulent prawns served with crisp lettuce and our tangy marie rose sauce with malted bloomer (GFOA)

The Field Mushroom Toast - £8.95

Creamy garlic button mushrooms served on toasted brioche, topped with parmesan shavings (GFOA) (V)

The Country Cheese Croquettes - £8.95

Crispy homemade cheese croquettes served with dressed leaves and a rich tomato relish (V)

PLEASE LET US KNOW OF ANY ALLERGIES OR DIETARY REQUIREMENTS

V: Vegetarian / VOA: Vegetarian option available / VG: Vegan VGOA: Vegan option available

GF: Gluten-free / GFOA: Gluten-free option available



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Mains

The Traditional Harvest Roast - £24.95

Tender roast topside of beef served with a homemade Yorkshire pudding and a rich beef gravy

The Threshing Barn Lamb Roast - £24.95

Roasted leg of lamb served with homemade apricot stuffing, Yorkshire pudding and a rich minted lamb gravy

Country Garden Vegetable Nut Roast - £18.95

Our homemade nutloaf served with vegetarian gravy and a homemade Yorkshire pudding (VG) (V)

The Barnyard Catch - £19.95

Baked seabass fillet served with samphire, roasted new potatoes, cherry tomatoes and a chive hollandaise (GF)

The Threshing Barn Pie of the Day - £16.95

Our chef's homemade pie of the day, served with golden thyme and rosemary roast potatoes, creamy mashed potatoes, roasted carrots and a selection of seasonal vegetables and a rich farmhouse gravy

ALL OUR ROASTS ARE SERVED with golden thyme & rosemary roast potatoes, braised red cabbage, roast carrots and a selection of seasonal green vegetables

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From the Farmhouse Table

Farmhouse Cauliflower Cheese - £4.50

Pigs in Blankets - £4.50

Homemade Stuffing - £3.50

Yorkshire Pudding - £1.50

Bowl of Golden Roast Potatoes or Creamy Mash Potato - £3.50

For the Smaller Farmer

The Mini Harvest Roast - £12.95

One slice of beef or lamb served with golden roast potatoes, mash potato, seasonal greens, Yorkshire pudding and gravy

“Moo”-licious Mac “N” Cheese - £4.95

Macaroni past with rich cheese sauce

The Barnyard - £6.95

Boston sausage or plantbased sasuage served with mashed potato, garden peas and gravy (VGOA) (GFOA)

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