

# FARMERS ARMS

## WHILE YOU WAIT

- Marinated green olives V £3.25
- Mini pork pie, homemade piccalilli £3.50
- Ciabatta, extra virgin rapeseed oil and balsamic vinegar V £3.75

## STARTERS

- Seasonal soup with bread and butter V £5.25
- Haddock goujons with tartare sauce and lemon £5.50
- Korean baby back ribs with chilli, sesame and kimchi £7.95
- Pan fried queen scallops, herb risotto and dressed rocket £9.50
- Three or six oysters with shallot vinegar and tabasco £5.95/£9.95
- Chris Neve's smoked salmon, capers, shallots and toasted sourdough £6.95
- Deep fried brie with chilli and apricot puree, roasted spiced nuts V £4.95
- Devilled crab, salmon and brown shrimp pate with sea salt croutes £6.45
- Curried veal kidneys with onion puree, mango pickle and bhajis £7.95
- Steamed mussels with cider, pancetta, cream and leeks £8.95

## LUNCH MENU

(Monday to Friday 12 - 5pm)

- Chargrilled sausage and mash, onion rings and gravy £9.50
- Small fish and chips with mushy peas and tartare sauce £9.95
- Peppered swordfish steak with creamed spinach and sea salt fries £8.95
- Steak ciabatta with onions, red peppers, blue cheese and sea salt fries £9.50
- Smoked salmon and chive omelette with garden salad and sea salt fries £8.50
- Goosnargh chicken club sandwich with egg mayo on toasted sour dough, sea salt fries £8.95
- Fish finger butty; haddock goujons, mushy peas, tartare sauce and sea salt fries £8.95
- Pork and prawn Singapore noodles with coriander and crispy shallots £9.50

*Please inform us if anyone in your party has a food allergy before ordering.  
V – Vegetarian. VE – Vegan. VEa – Vegan alternative.. Please ask to see the gluten free menu.*

All our dishes are cooked to order, please be patient during busy periods

## TODAYS MARKET FISH AND SEAFOOD

(Please note that as the size of the catch varies, we may occasionally run out, for which we apologise)

Lobster      Mackerel      King Scallops      Wild Seabass      Skate      Dover Sole

FRUIT DE MER *from £50 for two to share*

Lobster, oysters, crab, langoustines, crevettes, cockles, mussels  
(Requires 48 hours notice)

## MAINS

Battered haddock and chips with mushy peas and tartare sauce £12.95

Peppered swordfish steak with creamed spinach and sea salt fries £16.95

Field mushroom and truffle risotto with peas and dressed rocket VE £12.50

8oz beef burger, bacon, gouda cheese, barbecue sauce, fries and pickle £14.50

10oz pork tomahawk, roast field mushroom, grilled tomatoes, hand cut chips £15.95

Fish pie; haddock, salmon and prawns, parsley sauce, cheese mash with french peas £13.95

Goan monkfish and king prawn curry with coconut rice, almonds and grilled flat bread VEa £18.50

Moroccan braised lamb rump, iman byaldi, pomegranate cous cous, mint yoghurt and harissa £17.95

Goosnargh chicken, ham hock and leeks with a puff pastry top, proper chips and green beans £14.95

*(please allow up to 25 minutes cooking time for this pie)*

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28 day dry-aged beef with roast field mushroom, grilled tomatoes and hand cut chips

12oz Rib-eye £23.50      8oz Fillet £24.95

Sauces; Pepper £1.95, Blue cheese £1.95

Extras; Onion rings £1.95, Garlic and chilli prawns £4.95, Crispy oyster £1.95

## SIDES £3.50

Sea salt fries      Proper chips      Mac and cheese      Seasonal vegetables      Green salad

## DESSERTS

Chocolate and caramel truffles £3.50

Syrup sponge with proper custard £5.95

Ice cream selection with chocolate cannoli £5.25

Cheese selection, with chutney, grapes and crackers £8.50

Dark chocolate fondant with cherry compote and pistachio ice cream £6.50

Choux bun, filled with sweet cream, chocolate sauce and toasted almonds £5.50

Vanilla cheesecake, strawberry and Pimms compote served with pouring cream £5.95

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