



Sunday's Menu

While you wait

Freshly baked bread, olive oil, balsamic 3.00- Marcona salted almonds (G.F) 3.75

Garlic bread 3.00- 20 month matured San Daniele ham (G.F) 4.50

Together Boards

Autumn board - Venison & pistachio salami, Marden pigeon breast, cured lamb salami, Ashmore cheddar, figs, Kentish cobnuts, pickled vegetables, apple chutney, crusty bread 16.25

Farmhouse vegetarian platter - Pumpkin hummus, falafel, wild mushroom & truffle arancini, haloumi & orange salad, crudites, toasted seeds, flatbread (V) 13.75

Smaller

Butternut squash, chilli & coconut soup, crusty bread (VEGAN, GF) 5.75

Seared king scallops, crispy pancetta, butternut squash, Romanesco, truffle oil (GF) 10.50/bigger 17.95

Heritage beetroot salad, bulgar wheat, fennel, coriander, pomegranate salsa (VEGAN) 6.25/bigger 11.20

Chilli & coriander squid, coriander, chipotle aioli (GF) 7.25

Chicken Caesar croquette, baby gem, bacon, Caesar dressing (GF) 6.95

Beetroot cured sea trout, horseradish crème fraiche, toast (GF) 7.50

Local pigeon breast, bacon & butterbean cassoulet, blackberries (GF) 6.50

Wild mushroom & tarragon arancini, truffle mayonnaise, autumn salad (GF) 6.80/bigger 11.95

Sunday roast (GF) (served from 12:00 – 5:00 or until its gone)

Traditional sirloin of British beef, English roast pork, English leg of lamb,

Roast potatoes, Yorkshire pudding seasonal vegetables & gravy!!!

Sirloin of beef - 14.50 Roast pork – 13.50 Roast leg of lamb – 13.95

Roast Platter– 15.95 Vegetarian polenta & nut roast - 12.50

Bigger

English grilled steaks –served with, vine tomato, flat mushroom, watercress, chips/ fries/sweet potato fries (+£1)

35 day aged 10oz ribeye 21.95 - 21 day aged 8oz Fillet 26.95 – Surf & Turf – add king Prawns 4.00 – half lobster 13.00

Peppercorn sauce, Blue cheese sauce 1.80 Garlic & parsley butter 0.80

Harvey's beer battered fish & chips, mushy peas, tartare sauce & lemon 12.95

Kentish venison burger, streaky bacon, Monterey Jack cheese, chipotle mayonnaise, pickled beetroot, chips 14.95

Celeriac, fennel & apple gratin, walnut granola, autumn salad (VEGAN, GF) 11.95

Rye Bay seabass fillet, crushed potatoes, Jerusalem artichoke puree, mange tout, saffron cream (GF) 17.25

King prawn linguine, coriander, garlic, chilli, ginger, leek, cherry tomato 14.60

Local duck breast, Dauphinoise potato, parsnip puree, hispi cabbage, blackberry jus (GF) 16.95

Goats curd salad, radicchio, chicory, figs, Kentish cobnuts, balsamic dressing (V, GF) 12.10

Smoked paprika & ginger chicken thigh kebab, mixed leaves, flatbread, chipotle aioli, skin on fries (GF) 13.95

Glazed short rib, horseradish mash, heritage carrots, curly kale, red wine sauce (GF) 16.50

Salad, Greens & Tatties £3.50

Chips/skin on fries - sweet potato fries (+£1) – heritage carrots & granola (GF) – halloumi & orange salad (GF)

Puddings

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream 6.75

Spiced apple & pear crumble, vanilla custard 5.95

Chocolate & orange tart, blood orange sorbet 6.95

Amaretto crème brulee, sable biscuit (GF) 5.75

Blackberry posset, poached blackberries, meringue crumbs (GF) 6.25

Selection of Callestick Farm Cornish fruit sorbets choose 3 scoops from:

(Raspberry, lemon, blood orange, blackcurrant, passionfruit) 6.00

Selection of Callestick Farm Cornish dairy ice creams choose 3 scoops from:

(vanilla clotted cream, chocolate, white chocolate & raspberry, salted caramel, clotted cream strawberry, pistachio) 6.00

British & continental cheeses £2.40 per piece, grapes, red onion & fruit chutney, celery & biscuits, petit brie, Cave matured Wookey Hole cheddar, Bunche de Chevre goat's cheese

Guest Cheese – Colston Bassett Stilton – Is an unpasteurised, handmade & smooth blue cheese

Kiddies Milk Shake- Chocolate-Caramel-Strawberry-Vanilla 2.90

Illy Coffees – almond milk available

Americano coffee – decaffeinated – double espresso 2.50

Café latte – cappuccino – hot chocolate – Floater coffee 3.00

Single espresso 2.10

Flavoured café Latte-vanilla, amaretto 3.50

Amaretto latte, Irish, French, Calypso or Jamaican Coffee 6.50

Natural teas & infusions from Twining's 2.40

English breakfast – earl grey – cranberry & raspberry –

Lemon & ginger – peppermint -pure camomile -pure green

A little something extra

Portman's ruby port (50ml) £3.20

Taylor's Late Bottled Vintage (50ml) £3.40 Talisker 10 years (25ml) £4.60

Taylor's special reserve 10 years (50ml) £5.00 Oban 14 years (25ml) £5.30

Samalens V.S.O.P. (25ml) £4.00 Lagavulin (25ml) £5.40

Boulard Calvados Pays d'Auge (25ml) £3.60 Rémy Martin VSOP (25ml) £4.60

Glenfiddich 12 years (25ml) £3.70 Hennessy V.S (25ml) £4.60

Macallan 10 years (25ml) £3.60 Glenmorangie (25ml) £4.50

General Manager - Martin Paget

Head chef- Mircea Dobre

Our Kentish Farmers: East Hall Farm, Maidstone- Church Farm, West Malling-Boundary Farm, Canterbury

Loddington Farm, Linton – Pympes Court Farm, Loose- St. Nicolas Farm-Birchington

Kitchen opening times: Monday - Thursday 12pm - 9.00pm, Friday & Saturday 12pm – 9.30pm, Sunday 12pm – 8.30pm

Service at your discretion, we are not able to accept gratuities added to a credit card.

The Farmhouse, 97-99 High Street, West Malling, Kent ME19 6NA 01732 843257

GF-GLUTEN FREE FRIENDLY- NOT 100% GLUTEN FREE- PLEASE ASK STAFF FOR GLUTEN FREE OPTIONS

Game may contain lead shot