



## Father's Day menu

### While you wait

Freshly baked bread, olive oil, balsamic 3.00- Marcona salted almonds (G.F) 3.75 – Garlic bread 3.00- marinated Sicilian olives (G.F) 3.75

### Together Boards Shetland mussels

Fish platter – grilled red prawns, handpicked crab, Shetland mussels, smoked salmon, marinated anchovies, wild garlic, avocado & orange salad, crusty bread 15.95

Spring board apple & hand pick ham hock, red onion chutney, smoked duck breast, lamb koftas, barrel aged feta cheese, plum & puy lentil salad, crusty bread 14.95

### Smaller

Plum tomato & basil soup, crusty bread (G.F) 5.75

Seared king scallops, crispy San Danielle ham, cauliflower, roasted pine nuts (G.F) 10.25/ bigger 17.95

Goat's curd salad, heritage beetroot, broad beans, plum, aged balsamic (V, G.F) 6.95/13.25

Grilled red prawns, baby spinach, cherry tomato, coriander, mango & chilli salsa, lemon (G.F) 8.25/bigger 15.95

Smoked duck breast, cucumber, mooli, sesame seeds, plum chutney, pomegranate dressing 7.95/13.75

Shetland mussels, local pancetta, wild garlic, white wine, crusty bread (G.F) 7.50/bigger 14.25 – with fries

Handpicked crab meat salad, heritage tomato, guacamole, orange, baby gem 8.50

### Father's Day specials

Korean baby pork ribs, kimchi, Asian slaw 6.75

Rye Bay whole lemon sole, Jersey Royals, local asparagus, lemon & cappers butter sauce 18.25

English lamb shank, cumin & mint couscous, roasted aubergine, mango, Harissa & coriander jus 15.50

Native lobster, skin on fries, pineapple, radish & baby gem salad, hollandaise sauce half 23.50/whole 29.00

Traditional sirloin of English beef, duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables & gravy 14.50

Roast English pork loin, duck fat roasted potatoes, Yorkshire pudding, seasonal vegetables & gravy 13.50

### Bigger

English grilled meat –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

Mixed Grill-minute steak, Cumberland sausage, gammon steak, lamb cutlet, black pudding 19.95

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

Rye bay seabass fillet, crispy San Danielle ham, Jersey Royals, broccoli, saffron sauce (G.F) 19.45

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

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

Surf & turf kebab, beef sirloin, tiger prawns, pitta bread, béarnaise sauce, chips, salad 16.45

Mexican lamb burger, guacamole, pickled beetroot, barrel aged feta cheese, chilli & cilantro yogurt, coleslaw 15.95

Lebanese aubergine cassoulet, chick pea, chilli, garlic, spring leaf salad (VEGAN, G.F) 13.50

Superfood salad, organic quinoa, barrel aged feta, guacamole, puy lentil, pumpkin seeds (V, G.F) 6.95/13.25

## Salad, Greens & Tatties £3.50

Chips/skin on fries - sweet potato fries (+£1) - spring vegetables (G.F) – Plum, rocket & pine nut salad (G.F)

## Puddings

Chocolate mousse cake, cardamom white chocolate mousse, balsamic blackberries (G.F) 6.75

Bramley apple & berries crumble clotted cream strawberry ice cream 5.95

Chocolate crème brulee, sable chilli biscuit (G.F) 5.75

Knickerbocker glory, whipping cream, cherries jubilee ice cream (G.F) 6.25

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

(Raspberry, lemon, blood orange, elderflower, mango, blackcurrant, strawberry, passionfruit) 6.00

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

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

**British & continental cheeses £2.40 per piece, grapes, quince jelly, celery & biscuits, goat's cheese,**

Cave matured Wookey Hole cheddar, Colston Bassett Stilton, petite brie

**Guest Cheese – Kentish Blue – Is an unpasteurised handmade young blue cheese, it has gentle, smooth, flavor**

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

## Illy Coffees

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-Marian Dumitrache**

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