

THE
OLD FARM
EVENING MENU



S T A R T E R S

SOUP OF THE DAY 5.25

FRESHLY HOMEMADE AND SERVED PIPING HOT WITH A RUSTIC BREAD ROLL AND BUTTER.

TEMPURA KING PRAWNS 7.00

CRISPY TEMPURA PRAWNS WITH A ZINGY WASABI MAYO AIOLI AND FRESH LEAF SALAD.

KOREAN BBQ CHICKEN WINGS 6.00

CRISPY KOREAN BBQ CHICKEN WINGS GLAZED IN A SWEET, SMOKY, AND SPICY SAUCE.

STONE BAKED GARLIC BREAD 4.50

WARM GARLIC & HERB CIABATTA, STONE BAKED TO PERFECTION.

ADD £1.50 FOR A MELTED 3-CHEESE TOPPING.
ADD £1.50 FOR SAUTEED MUSHROOMS

S I D E D I S H E S

TRIPLE COOKED CHUNKY CHIPS 3.50

GOLDEN, FLUFFY AND IRRESISTIBLY CRISP – A HOUSE SIGNATURE.

BEER BATTERED ONION RINGS 3.00

LIGHT, CRUNCHY TEMPURA-STYLE RINGS WITH A DELICATE GOLDEN FINISH.

SIDE SALAD & DRESSING 3.00

A REFRESHING, GARDEN-FRESH MEDLEY WITH A BRIGHT DRESSING.

MAC 'N' CHEESE BITES 4.00

CREAMY CHEDDAR MACARONI ENCASED IN A CRISP CRUMB, MOLTEN AT THE CENTRE.

CHEESE & BACON LOADED TOTS 4.50

GOLDEN POTATO BITES CROWNED WITH MOLTEN CHEESE AND CRISP SMOKED BACON.

SEASONAL VEGETABLES 3.50

A VIBRANT, BUTTER-GLAZED MEDLEY FROM THE SEASON'S BEST.

P I Z Z A

ITALIAN MEAT FEAST 14.00

STONE-BAKED PIZZA TOPPED WITH RICH ARRABBIATA SAUCE, A TRIO OF CHEESES, FRESH BASIL, PEPPERONI, MILANO SALAMI, CHORIZO AND PROSCIUTTO DI PARMA.

CLASSIC MARGHERITA 12.00

A TIMELESS FAVOURITE — STONE-BAKED WITH SAN MARZANO HERITAGE TOMATOES, MELTED THREE-CHEESE BLEND, RICH ARRABBIATA SAUCE AND FRESH BASIL.

SMOKEY BBQ CHICKEN 14.00

STONE-BAKED PIZZA WITH TANGY ARRABBIATA, TENDER BBQ CHICKEN, SWEET PEPPERS, RED ONION, FRESH BASIL AND A MELTING THREE-CHEESE MIX.

For allergen information – Please ask a member of staff



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M A I N S

BRAISED FEATHER BLADE OF BRITISH BEEF 18.00

SUCCULENT BEEF FEATHER BLADE, SLOW-BRAISED FOR 16 HOURS, SERVED WITH PANCETTA BABY ONIONS IN A RICH MUSHROOM PORT JUS, ACCOMPANIED BY CREAMY POTATO PURÉE AND TENDER STEM GREENS.

BEER BATTERED FISH & PROPER CHIPS 16.00

CRISPY HADDOCK FILLET IN GOLDEN BEER BATTER, PAIRED WITH TRIPLE-COOKED CHUNKY CHIPS, CRUSHED MARROWFAT PEAS, HOMEMADE TARTARE SAUCE AND CHARRED LEMON.

CLASSIC FISHERMANS PIE 16.00

A COMFORTING MEDLEY OF FLAKED SALMON, KING PRAWNS AND SMOKED HADDOCK IN A CREAMY FENNEL AND DILL SAUCE, TOPPED WITH CHEESY MASHED POTATO AND SERVED WITH SEASONAL GREENS.

CHICKEN & LEEK FOREST MUSHROOM PIE 16.00

TENDER CHICKEN WITH WILD MUSHROOMS AND BUTTERY LEEK VELOUTÉ, ENCASED IN CRISP PASTRY, ACCOMPANIED BY CREAMY MASH, RICH GRAVY, BUTTERED GREENS AND CARROTS.
(VEGETARIAN ALTERNATIVE AVAILABLE)

H O T O F F T H E G R I L L

THE BOURNVILLE PRIME STEAK BURGER 14.00

PRIME STEAK PATTY GLAZED IN JACK DANIELS REDUCTION, LAYERED WITH MATURE CHEDDAR, CRISP LETTUCE AND A GOLDEN SEEDED BUN. SERVED WITH OUR SIGNATURE TRIPLE-COOKED CHUNKY CHIPS. ENHANCE YOUR BURGER WITH:

DOUBLE PATTY (£4) | PULLED PEPPERCORN BEEF BRISKET (£2.50) | BBQ PORK BELLY RAISERS (£2.50) | SWEET CHILLI MUSHROOMS (£3)

PERI CHICKEN FILLET BURGER 14.00

FLAME-GRILLED PERI-MARINATED CHICKEN BREAST WITH LEMON HERB AIOLI AND ROMAINE LETTUCE IN A WARM CIABATTA ROLL. SERVED WITH SKIN-ON FRIES.

ADD: MAPLE SMOKED BACON (£2) | SECOND PERI CHICKEN FILLET (£3)

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D E S S E R T S

HOMEMADE STICKY TOFFEE PUDDING 6.00

A RICH, DECADENT SPONGE STEEPED IN TOFFEE, SERVED WITH WARM CARAMEL AND VELVETY CUSTARD.

LOTUS BISCOFF CHEESECAKE 6.00

SILKY CREAM CHEESECAKE SWIRLED WITH BISCOFF, FINISHED WITH SWEETENED CREAM AND WARM BISCUIT SAUCE.

WARM HOMEMADE BOURNVILLE CHOCOLATE BROWNIE 6.00

FUDGY CHOCOLATE BROWNIE PAIRED WITH VANILLA BEAN ICE CREAM AND A DRIZZLE OF DARK CHOCOLATE SAUCE.

SEASONAL FRUIT CRUMBLE 6.00

BUTTERY CRUMBLE TOPPING OVER ORCHARD FRUITS, SERVED WITH CUSTARD OR VANILLA BEAN ICE CREAM.

RHUBARB FRUIT TRIFLE 6.00

LAYERS OF STRAWBERRY JELLY, POACHED RHUBARB, WHITE CHOCOLATE CUSTARD AND WHIPPED CREAM, FINISHED WITH CHOCOLATE SHAVINGS.

ICE CREAM SUNDAE 5.00

A SELECTION OF ARTISAN ICE CREAMS, CROWNED WITH STRAWBERRY OR CHOCOLATE SAUCE AND SWEETENED CREAM.

ADD BROWNIE & MARSHMALLOW (+£1.50).

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