

The Jolly Farmers

Saturday Night Specials



The menu below has been specially created by our team of dedicated chefs for that extra special meal at The Jolly Farmers.

All of the items below are for a minimum of two people and have to be ordered in advance.

The dishes are sourced from our local suppliers and will incorporate the finest ingredients at our disposal. Prices may vary depending on the time of year, however you will not be disappointed if you choose to order from this gourmet selection. Below each dish is our recommended wine selection chosen to complement your meal. Also available is a selection of fine champagnes, wines and cocktails.

“The menu is for the real foodie and you will be immersing yourselves in a culinary experience you will find hard to better.”

*The Chef Brigade
The Jolly Farmers Kitchen*

Whole Johnny Bates Selected English Lobster - circa £30 per person

served between two with maris piper straw fries, saffron & caviar mayonnaise, thermidor espuma, garlic baby leaf spinach, citrus salad with Secretts wild leaf

*Chablis Premier Cru, Montmain, France, 2009 - £36.95
Sancerre, Le Petit Broux, France, 2010 - £34.50*

Robert Edwards Selected Châteaubriand - circa £28 per person

roasted fillet of beef for two, truffle sautéed wild mushrooms, béarnaise & bordelaise sauces, roasted shallot creamed potato, pont neuf, onion rings, confit cherry tomatoes on the vine

*Reserve Cabernet, Tooma River, Warburn Estate, Australia, 2010 - £28.95
Gevrey Chambertin, Domaine Lucien Boillot, France, 2008 - £46.00*

Buckland & Beaverbrook Estate Hunters Platter - circa £30 per person

A platter for two of selected local game, tarragon & pancetta wrapped loin of rabbit, crown of pheasant, seared wood pigeon breast & black pudding, wellington of venison loin, baby mixed game suet pudding, selected sauces & purées, dauphinoise potatoes, Secretts baby vegetables

*Viña Collada Rioja, Marques de Riscal, Spain, 2009 - £32.00
Pinot Noir, Escale, France, 2009 - £23.95*

Johnny Bates Selected Seafood Platter - circa £25 per person

A platter for two of selected seafood, gold award winning oysters, tiger prawns, mussels, calamari, monkfish 'scampi', seared tuna carpaccio, scallops, hollandaise sauce, garlic & dill beurre blanc, crispy seaweed & sautéed greens

*Sauvignon Blanc, The Frost Pocket, Marlborough, New Zealand, 2011 - £29.00
Italian Prosecco Stella D'Italia - £27.00*