

WHILE YOU WAIT.....

Marinated sweet Sicilian olives	3.50
Fresh baked bread, butter	2.60
San Daniele 20 month air cured ham	4.00



Join us for magical evening of French
food & wine

Tuesday 21st May

Classy evening with reception drinks and
canapés, followed by a delicious four course
dinner.

Ask for details member of staff

Late lunch menu (served 3pm-6pm)

Fish board – Vietnamese crab & shrimp spring roll, crevettes, confit sea trout, potted shrimps, horseradish cured salmon, wasabi mayonnaise, bread	13.50
Charcuterie board – ham hock & parsley terrine, spicy Italian salami, mortadella, pork & fennel seeds salami, pickled vegetables, bread & butter	13.25
100% prime Kentish beef burger , smoked cheddar, bacon, coleslaw, chips	12.50
Harvey's beer battered haddock , mushy peas, chips, tartare sauce	12.50
Sandwiches & pannini (all served with chips) add a mug of soup	2.50
Open crayfish, Cornish crab & avocado, ciabatta bread	7.80
Bacon, iceberg lettuce, tomato, mayonnaise, white or brown bread	6.20
Steak, fried onions, gruyere cheese, English mustard, ciabatta bread	9.90
Cajun chicken, red onions, bell peppers, sour cream, pannini	6.70
Goats cheese, red onion marmalade, rocket, pesto pannini	6.40
Steak, cheddar cheese, red onions pannini	7.80
Corn-fed chicken, buffalo mozzarella, plum tomatoes, pesto pannini	6.70
Stone baked pizzas	
Margarita – tomato, mozzarella, oregano	7.50
Meat pizza – tomato, mozzarella, chorizo, Milano salami, garlic sausage, oregano	10.50
Nordic pizza – tomato, mozzarella, crevettes, leeks, smoked salmon, mussel, Crème fraiche, oregano	10.50
Toppings – chicken, cured salmon, Cajun chicken, ham, chorizo – 1.80 Spinach, sour cream, peppers, fried onions, chillies, Parmesan – 1.20	

Afternoon Tea Menu- available from 2.30pm to 6pm Monday to Saturday and 4pm to 6pm Sundays

Traditional Cream Tea £7.50pp, The Farmhouse Afternoon Tea £13.50pp,

Le Noble Champagne Afternoon Tea £19.50pp

Pre-booking required

General Manageress – Bernadett Weber

Head Chef – Judicael Courtet

Our menu is subject to seasonal availability and may change from day to day.

All our food is freshly cooked, inevitably some waiting can occur during busy periods.

Please relax and enjoy the atmosphere while the chef prepares your food.

All of our produce is traditionally farmed and of the highest quality. We source locally, as much as possible. .

Kitchen opening times: Monday – Saturday 12pm – 9.30pm Sunday 12pm – 9.00pm

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

