

WHILE YOU WAIT.....

Marinated sweet Sicilian olives	3.50
Freshly 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

Lunch menu

	Small dishes	Main dishes
<i>Fish board – Vietnamese crab & shrimp spring roll, crevettes, confit sea trout, potted shrimps, horseradish cured salmon, wasabi mayonnaise, bread</i>		13.50
<i>Apple and celery soup, freshly baked bread (V)</i>	5.50	
<i>Seared black pearl scallops, pea & mint puree, crisp pancetta, saffron beurre blanc</i>	9.95	17.50
<i>Charcuterie board – ham hock & parsley terrine, spicy Italian salami, mortadella, pork & fennel seeds salami, pickled vegetables, bread & butter</i>		13.25
<i>Vietnamese crab & shrimp spring rolls, salad, sweet chilli sauce</i>	6.20	10.50
<i>Black pudding Scotch egg, salad, grain mustard & honey sauce</i>	5.80	
<i>Whole lemon sole, tiger prawns, pommes château, leek fondue, caper & tomato beurre blanc</i>		17.50
<i>Bubble & squeak, bacon, hens poached egg, hollandaise sauce</i>	5.90	
<i>Kentish 28 day aged rib eye, chips, tomatoes, Portobello mushroom, beer battered onion rings</i>		18.95
<i>Add green peppercorn sauce, house garlic butter, blue cheese sauce</i>	1.80	
<i>Landaise salad, smoked duck breast, pancetta, free range egg, confit gizzards, croutons</i>	7.10	
<i>Crab linguini, chilli, spring onion, coriander & cherry tomatoes</i>	6.10	11.90
<i>Corn fed chicken supreme, sauteed potatoes, baby vegetables, pancetta & wild mushroom sauce</i>		13.50
<i>100% prime Kentish beef burger, smoked cheddar, bacon, coleslaw, chips</i>		12.50
<i>Grilled Artichoke salad, olives, baby spinach, spring onion, salsa verde (V)</i>		9.50
<i>Thai spring salad, cucumber, mango, bell pepper, peanuts, spicy vinaigrette (V)</i>	6.20	
<i>Dublin pie – prime beef, button mushroom, Guinness gravy, new potatoes, seasonal vegetables</i>		12.30
<i>Harvey's beer battered haddock, chips, mushy peas, tartare sauce</i>		12.50
<i>Minted pea & broad beans linguini, tomato, olives, pea shoots (V)</i>		11.90
<i>Duck breast, fondant potato, butternut squash puree, wilted spinach, green peppercorn sauce</i>		15.20
Sandwiches & pannini (all served with chips) add a mug of soup	2.50	
<i>Bacon, iceberg lettuce, tomato, mayonnaise, white or brown bread</i>	6.20	
<i>Steak, fried onions, gruyere cheese, English mustard, ciabatta bread</i>	9.90	
<i>Cajun chicken, red onions, bell peppers, sour cream pannini</i>	6.70	
<i>Open crayfish, Cornish crab & avocado, ciabatta bread</i>	7.80	
<i>Goats cheese, red onion marmalade, rocket pesto pannini</i>	6.40	
<i>Steak, cheddar cheese, red onions pannini</i>	7.80	
<i>Corn-fed chicken, buffalo mozzarella, plum tomatoes, pesto pannini</i>	6.70	

Sides £3

Chips or French fries

Tomato & shallot salad

Rocket, parmesan & pine nuts salad

Beer battered onion rings

Champ potatoes

Garlic bread

Puddings £6

French caramelised lemon tart, blackcurrant sorbet

Bourbon vanilla crème brûlée, shortbread biscuit

Chocolate & pistachio marquise, red berry coulis

Kentish apple & rhubarb crumble, custard

Sticky toffee pudding, honeycomb ice cream, toffee sauce

Selection of Callestick Farm Cornish fruit sorbets (raspberry – lemon – blackcurrant – pineapple – passion fruit), brandy basket

Selection of Callestick Farm Cornish dairy ice creams (vanilla clotted cream – butterscotch & pecan – strawberry – chocolate – mint chocolate crisp – Jamaican rum & raisin – white chocolate & raspberry – café espresso – orange & Cointreau – pistachio – honeycomb), brandy basket

British & continental cheeses £2 per piece, grapes, celery, biscuits

Caved matured Wookey hole cheddar, Colston basset stilton, brie de Meaux,

Selles sur Cher goat cheese

Desserts Wine

	125ml	1/2bottle
Seigneurs de Monbazillac	5.20	15.25
Late Harvest Sauvignon Blanc	5.80	15.95

Illy Coffees

Americano coffee – decaffeinated – double espresso	2.50
Café latte – cappuccino – hot chocolate – Floater coffee	3.00
Single espresso	2.10
Amaretto latte, Irish, French, Calypso or Jamaican Coffee	6.25

Natural teas & infusions from Teapigs & Dammann Freres

English breakfast – Darjeeling earl grey – Mao Feng green tea – chamomile flowers – peppermint leaves – 4 fruits rouges – d'anji white tea	2.40
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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

