Our friends with benefits

We pride ourselves in supporting other businesses that share the same values as us with produce that travels the least miles possible from farm to table.

Some of our suppliers include:-

ST EWES EGGS

"Love of Eggs. A Passion for Welfare. An Obsession for Good Food & Nutrition"

A multi-award winning free-range egg producer nestled on the Roseland Peninsula in Cornwall. With family values at the heart and nutrition at their core, they firmly believe that the chicken comes first. As only the happiest, healthiest, free-ranging hens produce the most delicious, highly nutritious eggs with those beautiful bright golden yolks.

FIELD TO FORK

Field To Fork is a growing foodservice supplier that delivers quality products with passion. They are dedicated to being located in New Covent Garden Fruit & Veg Market & its heritage since 2015.

Devoted to providing the finest produce available and maintaining great working relationships with small businesses like ours.

CELTIC FISH & GAME

Established in 1985, Celtic fish & game are a family run business based in St. Ives in Cornwall. Supplying the freshest ingredients straight to us.

Their commitment to providing safe, responsibly sourced seafood goes beyond the sea to do better for the planet.

FENNS OF PICCADILLY

SALSA accredited butchers, Fenns of Piccadilly has been maintaining the highest of standards from when the business first started all the way back to 1898.

HAWKSTONE

The very finest beer and cider crafted to perfection in the rolling Cotswold hills.

Planning a party or event?

WE OFFER EXCLUSIVE HIRE

Email events@thefarmersmistress.co.uk for menus and more information



AT

THE FARMER'S Mistress

BAR & DINING ROOM

Our menu celebrates British produce and the best of each season. Using the highest quality, most natural ingredients to create our unique 'naturally naughty' dishes.

With our eco-consious approach you can indulge in a guilt free dining experience that's good for both you and the plant

Let the love affair begin





SAVOURY

SMASHING AVO ve 9.5

Smashed avocado, lime, omega seed mix, black lava salt, parsley oil, sourdough toast

Add poached eggs | cold smoked salmon | bacon | sausage

CORNBREAD SMASH 13.5

Smashed avocado, smoked pepper & tomato salsa, poached eggs, rocket cress, omega seeds, toasted combread

Add cold smoked salmon | bacon | sausage

POSH SAUSAGE BUTTY 12.5

Cumberland sausage patty, sage, smashed avocado, rich yolk fried egg, cranberry ketchup, everything bagel seasoning brioche bun

Add smoked bacon

WARM GOODNESS BOWL ve 13.5

Carrot hummus, freekeh, charred broccoli, smokey cauliflower, edamame, maple roasted parsnips, black onion seeds, peanut curry dressing

MAPLE CARROT HUMMUS ON TOAST ve 12.5

Maple carrot hummus, roasted broccoli, non-dairy cheese, fig, apple, sprouts

Add cold smoked salmon

SWEET CHILLI CHICKEN WAFFLE 16.5

Crispy buttermilk chicken, malted waffle, smashed avocado, smoked streaky bacon, English parmesan, sweet chilli glaze

Add poached egg | triple cooked chips

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ROYALES

TRUFFLE MUSHROOM FLORENTINE 15.5

Wild mushrooms, poached eggs, confit garlic, truffle, creme fraiche, brown butter hollandaise, toasted English muffin, crispy kale

Add bacon | sausage

PORK BENEDICT 15.75

17hr Cornish cider braised pork shoulder, smashed avocado, poached eggs, moked paprika hollandaise, toasted English muffin

MISTRESS ROYALE 16

Cold smoked salmon, smashed avocado, poached eggs, salmon caviar, mimosa hollandaise, leek ash, toasted English muffin

BURGERS

SHORT RIB AND FLANK BURGER 18

Pulled pork, vintage cheddar, gherkin, honey mustard BBQ sauce, toasted sesame brioche, triple cooked chips

BUTTERMILK CHICKEN BURGER 17.5

Smoked streaky bacon, buttermilk ranch dressing, toasted sesame brioche, triple cooked chips

VEGAN CHEESE & BACON BURGER ve 18

Redefine patty, red onion jam, plant bacon, smoked Applewood 'cheddar', gherkin, house burger sauce, sesame 'Vrioche', triple cooked chips

gf sourdough on request | gf waffles on request ve butter on request

Allergens – Please inform us if you are allergic to any food items. We cannot guarantee the absence of allergens in our dishes due to our kitchen containing these items.

 $gf = gluten free \mid ve = vegan$

A 12.5% discretionary Service Charge will be applied to each bill.





— SNACKS ——

GRILLED SOURDOUGH Miso Brown Butter 5

MAPLE CARROT HUMMUS Crudite ve 5

ARANCINI Wild mushroom, truffle, Parmesan 8

SMALL PLATES ——

CRISPY CHICKEN TENDERS Sweet Chilli 9

TOASTED CRUMPET salmon, poached egg, hollandaise 9.5

'KFC' MUSHROOMS Sweet Chilli ve 8

BURRATA fig jam, balsamic, honey 9

— ROASTS —

BEEF RUMP CAP 24

ROAST CHICKEN 22

PORK LOIN 22

Creamed horseradish

Bread sauce

Apple sauce

Served with duck fat roasted potatoes, wilted greens, swede & carrot mash, braised red cabbage, yorkie, gravy

BOTTOMLESS ROAST (60 MINS) 32PP

Choose from our rump cap or pork loin, accompanied by duck fat roasties, seasonal vegetables, braised red cabbage, giant yorkie, and red wine gravy

NUT ROAST TART ve 21

Served with rosemary roasted potatoes, wilted greens, swede & carrot mash, braised red cabbage, gravy

KIDS ROAST 14

Beef, Chicken, Pork or Nut Roast, all the works

SIDES

BUTTERED SAVOY CABBAGE 5

TRIPLE COOKED CHIPS rosemary salt 5

Add English parmesan 1.5 | English parmesan and truffle 2

HALLOUMI FRIES 6.5

Hung yoghurt, pomegranate molasses

PIMP YOUR ROAST

GIANT YORKIE 2

DUCK FAT ROASTIES (ve option) 5

AGED CHEDDAR CAULI CHEESE 6

PIGS IN BLANKETS 5

EXTRA RED WINE GRAVY 2.5 (v option)

DOGGY ROAST 5

Bottomless Bubbles

ENJOY 60 MINUTES FREE-FLOWING DRINKS

BUBBLES

Prosecco / Mimosa / Lager 20pp

COCKTAILS

Bloody Mary/ Winter Spritz/ Hard pear lemonade 27.5pp

DESERTS

STEAMED ORANGE MARAMALDE PUDDING 8

Whiskey custard

STICKY TOFFEE PUDDING ve 8

Vanilla Ice cream

PLUM CRUMBLE 8 gf

Spiced plum compote, ginger crumble, custard

CHEESECAKE OF THE WEEK 5

Ask your server for this weeks flavour

