



STARTERS

Crispy squid, romesco sauce, red chilli, capers & coriander 10.50

Pan seared Pigeon breast, pumpkin puree, charred chicory, mulled wine jus, beetroot crisps 10.95

Crispy Brie with wild cranberry & bitter leaves (v) 7.50

Charred tender stem broccoli, piquillo pepper sauce, crispy garlic (pb) 6.95

SHARERS

Hummus & spiced venison, pomegranate & grilled flatbreads 12.50

Greek Mezze - Feta, sun blushed tomatoes, hummus, tzatziki, babaganoush, olive tapenade, flatbread (v) £15.95

CHEF'S SIGNATURES

Ask your server about our chef's selection

Soup of the day

Catch of the week

MAINS

Chicken, leek & mushroom hot pot 17.95

Norfolk chicken schnitzel, Caesar salad, anchovies & parmesan

Aubergine moussaka, plant based feta & kalamata olive greek salad (v) (pb) 16.50

Beer battered haddock, triple cooked chips, crushed minted peas, tartare sauce, lemon 18.50

Beef burger - Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohl rabi coleslaw & triple cooked chips 17.50

Add on

Streaky bacon 2.50 / Bacon Jam 1.50 / Smashed avocado 2.00

Fuller's London Pride, steak & mushroom pie, hispi cabbage, triple cooked chips or mashed potato red wine gravy 18.50

ROASTS

Served with roast potatoes, maple parsnip & carrot, hispi cabbage, pumpkin & swede mash, Yorkshire pudding & gravy

Sirloin of beef 21.00

add chicken breast for a duo roast 4.00

Pork belly porchetta 18.95

Squash & feta pithivier (pb) 18.50
with yorkshire pudding for vegetarians

ADD ON

Roast Potatoes & Gravy 5.50

Cauliflower cheese 5.50

SIDES

Triple cooked chips (pb) 4.95

Beer battered onion rings 4.00

Endive, squash & chestnut salad, tarragon oil (pb) 4.95

Faye Parrott Head Chef



Allergens/Nutrition

Scan for full allergens Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. Ingredients which do not contain allergens may be deep fried in the same fryers as ingredients which do contain allergens. For example, products containing allergens may be cooked in the same fryer as chips and fried meat dishes may be cooked with fish/shellfish products. There may be a risk of cross contamination. (v) vegetarian (pb) plant-based



THE
PRINCESS
ROYAL
FARNHAM

PUDDINGS

Warm chocolate brownie, vanilla ice cream £8.50

Plant based apple crumble 8.50

Choice of

Sticky toffee pudding, salted caramel ice cream £7.95

Custard, Vanilla Ice Cream or Plant based Coconut Ice Cream

Raspberry trifle £8.95

British Cheeseboard £13.00

Oxford Blue, Double Gloucester, Cotswold Brie, grapes,
quince, apple chutney, crackers

Salted caramel creme brulee with shortbread £7.95

Ice cream selection £2.50 per scoop

Vanilla / Salted Caramel / Strawberry / Chocolate (pb) / Coconut (pb)

HOT DRINKS

Americano 3.00 (pb) (v)

Café latte 3.40 (v)

Cappuccino 3.40 (v)

Double espresso 2.90 (pb) (v)

Flat white 3.20 (v)

Hot chocolate 3.60 (v)

Selection of Teas 2.90 (pb) (v)

PRIVATE HIRE

Waverley Room

Up to 100 standing / Up to 80 seated

TV & Bluetooth

Exclusive use to room & rear garden

The Parlour

Up to 40 standing / Up to 40 seated

Semi-private space

Access to front garden

Full Venue Hire

Up to 200 standing / Up to 160 seated

Private hire of full venue

Inclusive of 27 Bedrooms

MONTHLY EVENTS

Quiz Night

2nd Monday of the month

From 7:30pm

£2 per person, maximum of 6 per team

The Paint Club

3rd Tuesday of the month

From 7pm

Bookable via The Paint Club website

Live Music

1st Friday of the month with Amy Wheeler

Faye Parrott Head Chef



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