



STARTERS

London Porter smoked salmon, with *crème fraiche*, pickled cucumber & multigrain bread 12.50

Lamb kofta with harissa houmous and chilli & cherry tomato salsa 8.95

Leek & Black Bomber tart with hazelnut crumb and a mixed leaf salad (v) 8.50

Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil (pb) (v) 8.50

Soup of the day - please ask your server 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

CLASSICS

8oz Ribeye steak, Caesar salad 32.95
Choice of Triple cooked chips / New Potatoes
Choice of Peppercorn sauce / Garlic butter

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

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 / Smashed avocado 2.00

Sausages of the week, served with mash potato, peas, red wine jus & gravy - please ask your server

MAINS

Chicken, leek & mushroom hot pot 17.95

Chargrilled lamb chops, minted new potatoes, spinach, runner beans, peas, sauce Vierge 28.00

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

Norfolk chicken schnitzel, Caesar salad, anchovies & parmesan 16.95

Pan-fried chicken supreme, served with Lyonnais potatoes, herb buttered fine beans, tomato & mascarpone sauce 17.95

Brown butter Chalk Stream trout fillet with crushed Ratte potatoes, olives & capers 21.00

Greek Salad - Feta, cucumber, red onion, cherry tomatoes, Kalamata olives & blended olive oil dressing (v) 13.95

SIDES

Chilli broccoli & sea salt (pb) 5.50

Triple cooked chips (pb) 4.95

Beer battered onion rings 4.00

Baby potatoes, herb butter (v) 4.95

Braised red cabbage (pb) (v) 4.95

Faye Parrott Head Chef



Allergens/Nutrition

Scan for full allergens. Adults need around 2000 kcs 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 & plum 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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