



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

MAINS

Chicken, leek & mushroom hot pot 17.95

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 / Smashed avocado 2.00

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

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 oliva oil dressing (v) 13.95

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

ROASTS

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

Sirloin of beef 21.00

Roast corn fed chicken supreme 19.95

Nut Roast (pb) 18.50
with yorkshire pudding for vegetarians

ADD ON

Roast Potatoes & Gravy 5.50

Cauliflower cheese 5.50

Braised red cabbage 4.95

SIDES

Triple cooked chips (pb) 4.95

Beer battered onion rings 4.00

Roasted herby new potatoes 4.95

Chilli broccoli & sea salt 5.50

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 & 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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