



THE
JOLLY FARMER
PUB BRASSERIE

NOVEMBER SUNDAY ROAST

TRY OUR BLOODY MARY 7.75

Made with Ketel One vodka

AVAILABLE ALL DAY FROM 12 NOON

Choose your main course and add any starter or dessert for just 3.50

STARTERS – 3.50 with any main course

Hearty haricot bean soup, wild mushrooms, smoked chilli oil *v, gf*

Welsh rarebit, fried free-range egg *v*

Salt cod & lemon croquette, spiced lentils

MAINS

Our meat dishes are served with roast potatoes, Yorkshire puddings and a selection of fresh, seasonal vegetables & gravy.

Roast sirloin of Cornish beef with all the trimmings
(individual plates or a roast to share & carve at the table) 15.80 per person

Rack of free-range Cherry Orchard pork, apple fritter, green apple sauce 14.80

Half a roast free-range Bretagne chicken 15.50

Loch Fyne salmon & crab fishcake, crab mayonnaise, wilted leeks 13.50

Pumpkin ravioli, roasted pumpkin & pumpkin purée,
croquette, toasted pine nuts 12.50 *v*

PUDDINGS – 3.50 with any main course

Spiced autumn apples, almond & ginger crumble, double cream *v*

Sticky toffee pudding, rich caramel sauce, vanilla ice cream *v*

Chocolate mousse, almond & cocoa crumble *v, df*

gf gluten free *df* dairy free *v* vegetarian

Please ask your server for alternatives if you have dietary intolerances.

Some of our dishes contain olive stones, fish bones, nuts and nut derivatives & our menu descriptions do not list all ingredients. If you have any concerns about the presence of allergens, please speak to a member of staff. All major credit cards are accepted. VAT is included at the prevailing rate. A discretionary 10% service charge will be added to your bill – thank you. For other White Brasserie locations please check our website www.whitebrasserie.com