

PENINSULA *farm cafe*

Farm style share boards 12pm - 2pm

Grazing Board for Two 58

Three cheeses, San Daniele prosciutto, chicken, pork & pistachio terrine, marinated olives, sweetcorn, feta & thyme fritters, pickled vegetables, spiced nuts, pickled watermelon rind, fresh seasonal fruit, sourdough bread & crisp bread (gfo)

Garden Board for Two 47

Two cheeses, sweetcorn, thyme & feta fritters, roasted field mushrooms, pumpkin hummus, cornichons, spiced nuts, marinated olives, pickled watermelon rind, fresh seasonal fruit, sourdough & crisp bread (v) (gfo)

The Farm Ploughman's Lunch 34

Aged cheddar, locally smoked ham, ploughman pickle, boiled egg, candied mustard fruits, pickled watermelon rind, spiced nuts & cornichons (gfo)

Farm toasties 8am - 2pm

An assortment of delicious toasted sandwiches From 20 accompanied with a side of potato crisps

Devonshire tea All day

House-baked scone, dollop cream & locally made jam 14pp with a pot of loose-leaf tea

Assorted biscuits & cakes All day

Freshly baked in house each day
Please see our selection at the front counter

Kitchen closes at 2pm. Last order for cakes & drinks 2.45pm

df: Dairy free
v: Vegetarian

gf: Gluten free
vg: Vegan

gfo: Gluten free option +2
vgo: Vegan option

All day menu 8am - 2pm

The Farm Big Breakfast	29
Two poached or scrambled free range eggs, roasted field mushroom, chorizo, spicy beans, grape tomato, potato rosti & toasted sourdough (gfo) + locally smoked ham 7	
PFC Beef Burger	28
House made beef patty, bacon jam, smoked onion marmalade, tomato, cheddar cheese & mixed leaves served with potato crisps (gfo)	
Chicken, Pork & Pistachio Terrine	28
Celeriac & dill salad, cornichons, apple & thyme butter, sourdough bread (gfo)	
La Delizia Burrata, Beetroot & Pumpkin Hummus Salad	26
Puy lentils, candied walnut, rocket & pomegranate (v) (gf)	
Open Smoked Salmon Bagel	26
Cream cheese & dill, avocado, caper berries, micro herbs (gfo) + poached egg 4	
Mushroom & Goat Cheese Vol-au-vent	25
Winter green salad with lemon dressing (v)	
Sweet Corn, Feta & Native Thyme Fritters	24
Two poached eggs & hollandaise sauce (gf) (v) + smoked salmon 8 + San Daniele prosciutto 8	
Spicy Beans & Green Salsa	24
Two poached eggs & toasted Turkish bread (v) (gfo) + chorizo 8	
Bread & Butter Brioche Pudding	23
Poached ginger pears, rhubarb, local honey & double cream (v)	
Sweet Waffles	23
Fresh strawberries, oranges, maple syrup & coconut yoghurt (v) (vg) (df)	
Home-made Nutty Granola	21
Coconut yoghurt, blueberries & passionfruit (vg) (v) (gf) (df)	
Avocado Smash on Toasted Sourdough Bread	20
Crushed peas, roasted chickpeas & dukkah (vg) (v) (gfo) + poached egg 4	
Fruit & Nut Toast	13
Two pieces, locally made preserves & French butter (v) (vgo)	

Sides

Spicy beans (gf) (vg) 4
Potato rosti (gf) (vg) 5
Avocado (gf) (vg) 6
Halloumi (gf) (v) 7

Roasted field mushroom(gf) (vg) 5
Chorizo (gf) (df) 8
San Daniele prosciutto (gf) (df) 8
Smoked salmon (gf) (df) 8

Poached (df) (gf) or
scrambled egg (gf) 4
Sourdough (One piece) (vg) 4
Gluten free bread (Two pieces) (gf) 6