

FH

THE FARMHOUSE

Where sophistication meets soul. Every dish has a story, every table brings people closer, and every visit feels like coming home.

EST 2008



STARTERS

BEEF SHORT RIBS 16

Slow-braised, melt-in-your-mouth beef short ribs, smothered in rich, smoky Bombay BBQ sauce for an irresistibly indulgent finish.

LAMB CUTLETS 15

Chargrilled New Zealand lamb cutlets, infused with our aromatic spice blend, delivering smoky tenderness in every bite.

GULAFI KEBAB 15

Juicy minced chicken infused with cheese, peppers, and onions, gently spiced and cooked to a tender, melt-in-the-mouth finish.

BANG BANG CHICKEN 13

Crispy golden chicken tenders, glazed in our signature Bang Bang sauce.

CHICKEN CHOPS 14

French-trimmed chicken thighs, chargrilled and finished in our sticky mango-habanero glaze, with a touch of signature spice.

AFGHANI MALAI TIKKA 16

Tender malai chicken tikka, simmered in a rich karahi cream sauce, layered with jalapeños, melted cheese, and baked to perfection.

DYNAMITE SHRIMP 16

Golden crispy shrimp, tossed in our signature spicy dynamite sauce. A perfect fusion of heat, crunch, and flavour.

COD PAKORA 16

Delicately battered cod, fried to golden perfection and served with avocado mayo.

THE GYOZA ROULETTE 15

A vibrant medley of chicken, lamb, and vegetable gyozas in a colourful pastry, served with sesame dipping sauce.

NACHOS *(For Two)* 18

Loaded nachos layered with chicken tikka, jalapeños, and melted mozzarella; served with harissa ketchup and avocado mayo.

SAMOSA CHAAT *v* 16

Crispy Punjabi samosa, crowned with spiced chickpeas, cool yoghurt, tamarind chutney, and fresh salsa.

MAC CHEESE CROQUETTES *v* 13

Golden croquettes, bursting with creamy macaroni cheese filling.



FARMHOUSE FAVOURITES

BOMBAY BADBOY 35

10 oz sirloin steak, coated in our signature Bombay badboy sauce, served over Farmhouse chips and creamy slaw.

T-BONE 45

16 oz t-bone steak, flame-grilled and served with triple-cooked chips, a hearty Portobello mushroom, and rich peppercorn sauce.

SEA AND MOUNTAIN 80

10 oz wagyu ribeye, crowned with garlic-butter tiger prawns, served with triple-cooked chips and creamy Cajun sauce.

PHILLY CHEESE STEAK 40

Tender shaved ribeye with melted cheese, caramelised onions, and peppers. Served on a warm garlic and rosemary focaccia.

MIXED GRILL 50

Cajun chicken breast, lamb chops, and a 10 oz sirloin steak served with Farmhouse chips and creamy slaw.

CHICKEN CHILLI MAC 35

Grilled chicken breast glazed in our Bombay sauce, served with Farmhouse chips, mac cheese, and creamy slaw.

PARMESAN CHICKEN 35

Crispy chicken breast on a bed of Farmhouse chips, topped with grilled mozzarella, chipotle sauce, and creamy slaw.

LAHORI LAMB CHOPS 40

Juicy chargrilled lamb chops served with coriander naan, Farmhouse chips, and our chef's special karahi sauce.

THE PRESIDENTIAL PLATTER *(For Two)* 150

Parmesan chicken, flame-grilled lamb chops, and a perfectly seared 10 oz wagyu ribeye, complemented by garlic-chilli prawns over tenderstem broccoli. Served with Farmhouse chips, roasted vegetables, creamy slaw, and peppercorn sauce.

SIDES

MAC CHEESE v 6

FARMHOUSE CHIPS v 6

TRIPLE COOKED CHIPS v 6

GUNPOWDER POTATOES v 12

ROASTED VEG v 6

CAESAR SALAD v 6

CHEESE AND GARLIC FOCACCIA v 6

SAUCES

BOMBAY v 5

PEPPERCORN v 5

CREAMY CAJUN v 5



O C E A N

INDIAN FISH & CHIPS 35

Crispy cod fillets marinated in a delicate blend of spices, served with Farmhouse chips and our signature dall.

GARLIC CHILLI PRAWNS 40

Juicy pan-fried king prawns in a sweet chilli garlic glaze, served with Farmhouse chips and creamy slaw.

TUSCAN SALMON 40

Pan-seared salmon in a creamy Cajun herb sauce, paired with seasonal vegetables and a crispy parmesan potato hash.

B U R G E R S

All served with Farmhouse chips and creamy slaw

ANGUS BEEF 35

Smashed Angus beef patties topped with American cheese, fried onions, gherkins, tomato, gem lettuce, and our signature FH burger sauce.

LOUISIANA CHICKEN 30

Crispy golden Louisiana-style fried chicken breast topped with American cheese, gem lettuce, gherkins, and creamy mayo.

HALLOUMI v 30

Crispy fried halloumi with tomato, gem lettuce, crispy onions, and smooth avocado mayo.

P A S T A

ALFREDO 30

Choose from either: Chicken or King Prawn

Fusilli pasta tossed in a velvety garlic and herb butter sauce, finished with melted cheese.

S T I R F R Y

KOREAN NOODLES 30

Choose from either: Chicken or Beef

Wok-tossed udon noodles with tenderstem broccoli, onions and peppers, coated in a glossy teriyaki glaze — a perfect harmony of savoury, sweet and aromatic flavours.



SIGNATURE ASIA

A celebration of rich culinary heritage.

KARAHI 30

Choose from either Chicken or Lamb (on-the-bone)

Tender on-the-bone meat simmered with ripe tomatoes, bell peppers, and aromatic spices for a rich, authentic depth of flavour.

PUNJABI LAMB SHANK 45

Slow-cooked for five hours in traditional Punjabi spices, served with warm garlic and coriander naan and fragrant pilau rice.

LAMB PILAU 30

A traditional Kashmiri delicacy of slow-cooked on-the-bone lamb and brown rice, served with cooling raita yoghurt and our signature daal.

VEG MANCHURIAN v 30

Crispy vegetable dumplings tossed in a fragrant Indo-Chinese sauce infused with garlic, ginger, and aromatic spices for a perfectly balanced bite.

TARKA DALL v 30

A comforting Indian classic of slow-simmered lentils tempered with garlic, cumin, and fragrant herbs, creating a rich, hearty, and soulful dish.

CLASSIC ASIA

Bold, Authentic, and Unforgettable.

Choose from either:

Chicken, Lamb, Paneer, Mixed Vegetables, King Prawn+ £5

Choose from the following cooking styles:

BUTTER 30

Mild — A rich, creamy tomato and garlic sauce enriched with cashew nuts and finished with smoky paprika for a smooth, elegant flavour.

BHUNA 30

Slightly Hot — A traditional slow-cooked curry with fresh tomatoes, onions, and fragrant herbs, creating a deep, aromatic sauce full of rich flavour.

ACHARI 30

Slightly Hot — A tangy spiced Indian classic, cooked with pickle masala, ripe tomatoes, and aromatic traditional spices for a bold, zesty depth.

GARLIC CHILLI 30

Hot — Roasted garlic and ripe tomatoes infused with herbs and bold spices, creating a thick, fiery sauce, bursting with vibrant heat.

SIDES

TANDOORI ROTI v 5

BUTTER NAAN v 5

GARLIC & HERB NAAN v 5

PESHWARI NAAN v 5

CHEESE NAAN v 5

RAITA YOGHURT v 5

JASMINE RICE v 5

PILAU RICE v 5

STICKY EGG-FRIED RICE 10



SUNDAY ROAST

ONLY AVAILABLE ON SUNDAYS FROM 12PM ONWARDS

Our signature Sunday roast features crispy Yorkshire puddings, sage and onion stuffing, potato fondant, creamy mash, honey-roasted seasonal vegetables, and a pot of rich homemade gravy.

BRAISED LAMB SHANK 45

Slow-braised lamb shank simmered in our rich house gravy, tender to the bone and full of deep, comforting flavour.

HALF CORN-FED ROAST CHICKEN 40

Succulent half corn-fed chicken, perfectly roasted for crisp skin and juicy, flavourful meat.

WAGYU RIBEYE 60

10oz Australian wagyu ribeye, pan-fried in garlic and rosemary butter for an indulgently rich and tender finish.

PORTOBELLO MUSHROOM v 35

Italian Portobello mushrooms, topped with a herb-roasted crumb, served with all the classic trimmings.

THE ULTIMATE ROAST FOR TWO 80

A grand sharing feast — braised lamb shank, corn-fed roast chicken, and wagyu ribeye; served with all the trimmings and our rich house gravy.

SIDES

CREAMY MASH v 5

YORKSHIRE PUDDINGS v 5

SAGE & ONION STUFFING v 5

GARLIC ROSEMARY FOCACCIA v 5

GRAVY 5

PEPPERCORN SAUCE v 5

CRANBERRY SAUCE v (Cold) 3

APPLE SAUCE v (Cold) 3

MINT SAUCE v (Cold) 3