

FFARM HALL

SEASONAL SMALL PLATES

Perfect as a starter, or combine plates and bowls to enjoy family style

BUFFALO ARTICHOKE WINGS

Avocado lime ranch 8

FFARM HOUSE FOCACCIA

White bean hummus, pickled caperberries 8

NORI POPCORN TOFISH

Citrus and caper tartare 8

LOADED BLACKBEAN BOAT

Spiced blackbeans, crisp potato skin, scallion, sour cream, chive 8

CARROT & CORIANDER BHAJI

Beetroot buttermilk, coconut chutney 8

SUMAC SMACKED CUCUMBER

Labneh, pickled radish and red onion, green herbs 8

COCONUT TEMPEH FRIES

Wow Butter satay 8

TOFU SHISH TAOUK

Radish pickle, zaatar, toum garlic dip 8

RAREBIT PARATHA POCKET

Handmade paratha, rarebit, spinach, lime pickle tapenade 8

SANDWICHES

UNTIL 5PM

Add: Soup 6 / Fries 4.5 / chips 4.5
slaw 3.5 / sweet potato fries 5

THE TLT ON SOURDOUGH option

Marinated smoked tempeh, romaine, heritage tomato, mayonnaise 12.5

AUBERGINE FFARM HOUSE FOCACCIA

Baba ganoush, white bean hummus, pomegranate, toasted seeds 12.5

RED PESTO PLANT CHICKEN BAGUETTE

Sunflower seed, sundried tomato and basil pesto mayonnaise, rocket 12.5

CHICKPEA CHUNA WRAP

Babygem, corn, Kalamata olive, basil 12.5

Ask about our soup of the day, crusty bread & butter 8.5

SUNSHINE BOWLS

Comforting and wholesome

CAESAR-STYLE SALAD

Romaine, marinated artichoke, foccacia croutons, cashew parmesan, crispy kale, fried capers 15.5
Choose: plant chicken or tofu

CHUNA NIÇOISE

Nori chickpea mayo, seared green beans, Jersey royals, black olives, heritage tomatoes, Dijon and preserved lemon vinaigrette, spring onion 15.5

BLACKBEAN RICE BOWL

Stewed blackbeans, black rice, roasted sweet potato, corn, avo, pickled red cabbage, teardrop peppers, avo sourcream 15.5

RED PESTO PARPADELLE

Sunflower seed, sundried tomato and basil pesto, Ffarm house ricotta, wilted spinach, cashew parmesan 15.5
+ plant chicken or tofu 3

FFARM HALL AFTERNOON TEA

 option

BOOK A DAY AHEAD

Enjoy unlimited loose-leaf tea or 100% Arabica fair-trade coffee, chef's selection of fine sandwiches, warm homemade scones with butter, jam and clotted cream, and a selection of indulgent seasonal cakes & desserts.

Adult 24 child 14 make it bubbly +6.5 add a glass of English sparkling wine +10

FAMILIAR FAVOURITES

Hearty classics reimagined

WELSH BEER BATTERED TOFISH & CHIPS option

Nori flakes, chunky chips, mint crushed peas, citrus and caper tartare sauce 17.5

THE FFARM HOUSE BURGER option

Double plant beef patty, lardons, smoked applewood cheese, lettuce, tomato, gherkin, , skinny fries, seasonal slaw 16.5

THE FFC BURGER option

Ffarm fried plant chicken fillet, avo, tomato, red onion, lettuce, Caesar mayo, sourdough bun, skinny fries 16.5
+ smoked applewood cheese 2

BAVARIAN-STYLE BRATWURST

Yellow mustard, sauerkraut, crisp onions, fries 15.5



Visit our website for our story, suppliers and sustainability initiatives

SUNDAY ROAST DINNER

ALL DAY SUNDAY, UNTIL SOLD OUT

 option 

Your choice of plant beef, plant chicken and stuffing, or lentil & walnut en crouete, served with Yorkshire pudding, roasted potatoes, baked cauliflower rarebit, glazed thyme carrots, seasonal greens, proper gravy
Adult 19 / Child 12

NIBBLES AND SIDES

Skinny fries 	5
Sweet potato fries 	5.5
Chunky chips 	5
Seasonal vegetables  	7
Seasonal slaw 	5
Marinated mixed olives 	6
Onion rings, Lebanese garlic dip	6

SIGNATURE PLATES

FROM 5PM

Chef specials

KERALA THALI

Thakali curry, beetroot kachiathu, Channa masala, carrot & coriander bhaji, coconut chutney, lime pickle paste, black basmati, mini pandans, paratha 19.5

JUICY MARBLES FILLET STEAK

Chunky chips, roasted beef tomato, grilled field mushroom, onion rings, pink peppercorn garlic cream 22

OYSTER MUSHROOM SHAWARMA

Smacked sumac cucumber, pickled radish and onions, white bean hummus, baba ganoush, grilled flatbread, zaatar 19

WELSH ONION CAKE PIE

Pickled red cabbage, seasonal vegetables, proper gravy 17
+ chunky chip or fries 4.5

DESSERTS

WARM VANILLA CAKE

Maple glazed figs, sugared almonds, hot maple caramel sauce, vanilla ice cream 9

SILKEN CHOCOLATE DELICE

Black cherry compote, Barti ddu spiced rum cream, cacao nib and goji soil 9


TRIO OF LUXURY ICE CREAM

Jude's coconut, salted caramel, vanilla, chocolate, honeycomb or strawberry ice cream 9

KEY LIME CHEESECAKE

Coconut macadamia base, lime curd, crushed pink peppercorns, candied lime 9

ALLERGENS – IMPORTANT INFORMATION

 = Non gluten including ingredients

Some of our menu items contain allergens. We try our very best to ensure your food is suitable for you, however our food is stored and prepared in areas where allergenic ingredients are present and we cannot guarantee any of our dishes are 100% free of allergens. Our descriptions do not include all ingredients used to make the dish, if you have a food allergy please speak to the manager on shift before placing an order.