

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

Roasted red pepper and white bean hummus, pickled caperberries 8

NORI POPCORN TOFISH option

Caper tartare sauce, chives 8

LOADED BLACKBEAN BOAT option

Crisp potato skin, avo cream, chive, coconut bacon 8

CARROT & CORIANDER

BHAJI  option
Beetroot raita 7.5

SUMAC SMACKED CUCUMBER

Coconut yoghurt, pink pepper, pickled pink onion and radish 7.5

COCONUT TEMPEH FRIES

WowButter satay, sesame 8

TOFU SHISH TAOUK option

Radish pickle, zaatar, garlic oregano mayo 7.5

RAREBIT PARATHA POCKET

Handmade paratha, rarebit, spinach, lime pickle tapenade 8.5

SANDWICHES

UNTIL 5PM

Add: Soup 6 / Fries 5 / chips 5
slaw 4 / sweet potato fries 5.5

THE TLT ON SOURDOUGH option

Marinated smoked tempeh, romaine, heritage tomato, mayonnaise 13

HOUSE FOCACCIA OPEN SANDWICH

Baba ghanoush, white bean hummus, pomegranate, toasted seeds, zaatar 12.5

RED PESTO PLANT CHICKEN BAGUETTE option

Sunflower seed, sun-dried tomato and basil pesto mayonnaise, rocket 12.5

CHICKPEA CHUNA WRAP option

Lettuce, Kalamata olive, basil 12.5

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

BOWLS OF GOODNESS

Comforting and wholesome

CAESAR-STYLE SALAD option

Romaine, artichoke, focaccia croutons, cashew parmesan, crispy kale, fried caperberries 15.5
Choose: plant chicken or tofu

CHUNA NIÇOISE

Nori chickpea chuna with dijon mayo, green beans, Jersey Royals, black olives, heritage tomatoes, lemon vinaigrette, spring onion 15

BLACK BEAN RICE BOWL

Smashed black beans, black rice, roasted sweet potato, avocado, pickled red cabbage, avo sourcream 15

RED PESTO PAPPARDELLE

Sunflower seed, sun-dried tomato and basil pesto, cashew parmesan, toasted sunflower seeds 15
+ 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

Chunky chips, mint crushed peas, caper tartare sauce, nori salt 18

THE FFARM HALL BURGER option

Plant beef patty, THIS™ isn't bacon, Smoked Applewood cheese, lettuce, tomato, gherkin, garlic mayo, skin-on fries, seasonal slaw 18.5

THE FFC BURGER option

Ffarm fried plant chicken fillet, avocado, lettuce, tomato, red onion, garlic mayo, sourdough bun, skin-on fries 16.5
+ Smoked Applewood cheese 2

BAVARIAN-STYLE BRATWURST

Yellow mustard, mayonnaise, sauerkraut, fries, seasonal slaw, crispy onion 16



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, or lentil & walnut en croute, 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  option	5
Sweet potato fries  option	5.5
Chunky chips  option	5
Seasonal vegetables 	5
Seasonal slaw 	4.5
Marinated mixed olives 	5
Onion rings, oregano garlic dip  option	6.5

SIGNATURE PLATES

FROM 5PM

Chef specials

KERALA THALI

Thakali curry, beetroot kachiathu, Channa masala, carrot & coriander bhaji, lime pickle paste, black basmati, mini poppadoms, handmade paratha 19.5

REDEFINE FLANK STEAK

Chunky chips, roasted beef tomato, grilled field mushroom, onion rings, pink peppercorn sauce 26

OYSTER MUSHROOM SHAWARMA option

Grilled flatbread, smacked sumac cucumber, red pepper and white bean hummus, baba ghanoush, zaatar, pink pickles 19

WELSH ONION CAKE PIE

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

DESSERTS

WARM VANILLA CAKE

Sugared almonds, hot maple caramel sauce, vanilla ice cream, seasonal fruit 9

SILKEN CHOCOLATE DELICE option

Morello cherry compote, Barti ddu spiced rum cream, cocoa nib and goji soil 9

TRIO OF LUXURY ICE CREAM

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

SEASONAL SPECIAL

Ask about our dessert of the day 9

ALLERGENS – IMPORTANT INFORMATION = *gluten not intentionally added*

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.

Please view the QR code link to view up to date allergen info or visit: <https://wba.kafoodle.com/20706>

