



# Our friends with benefits

We pride ourselves in supporting other businesses that share the same values as us with produce that travels the least miles possible from farm to table.

Some of our suppliers include:-

## ST EWES EGGS

*"Love of Eggs. A Passion for Welfare. An Obsession for Good Food & Nutrition"*

A multi-award winning free-range egg producer nestled on the Roseland Peninsula in Cornwall. With family values at the heart and nutrition at their core, they firmly believe that the chicken comes first. As only the happiest, healthiest, free-ranging hens produce the most delicious, highly nutritious eggs with those beautiful bright golden yolks.

## GROVERS OF BOROUGH MARKET

A family based business with over 60 years experience delivering the highest quality fruits and vegetables around London

## WRIGHT BROS

Our supplier for exceptional quality fish. Their commitment to providing safe, responsibly sourced seafood goes beyond the sea to doing better for the planet.

## DIRECT MEATS

*"Provenance with Passion. Farming with full traceability since 1995."*

Founded by third generation local farmer Martin Blackwell who came from a large farming family in North Essex and recognised a gap in the market for a specialist meat provider.

Direct Meats is now an award-winning catering butcher. Supplying the finest meat, poultry and game to some of the best restaurants in England.



## Planning a party or event?

WE OFFER EXCLUSIVE HIRE

Email [events@thefarmersmistress.co.uk](mailto:events@thefarmersmistress.co.uk) for menus and more information



*Sundays*  
AT  
**THE  
FARMER'S**  
*Mistress*

**BAR & DINING ROOM**

Our menu celebrates British produce and the best of each season.  
Using the highest quality, most natural ingredients to create our  
unique '*naturally naughty*' dishes.

With our eco-conscious approach you can indulge in a guilt free  
dining experience that's good for both you and the planet

*Let the love affair begin*



## SAVOURY

### POSH SAUSAGE BUTTY 12

Cumberland sausage patty, sage, smashed avocado, rich yolk fried egg, black garlic ketchup, sesame charcoal brioche bun

*Add smoked bacon*

### CREAMY EGGS 11.5

Beetroot yoghurt, poached eggs, chilli infused butter, fennel pollen, grilled organic sourdough

*Add hot smoked salmon*

### CORNBREAD SMASH 13

Smashed avocado, heritage tomato salsa, poached eggs, rocket cress, omega seeds, toasted cornbread

*Add hot smoked salmon | bacon | sausage*

### ROASTED SQUASH ON TOAST ve 12.5

Squash hummus, lemon infused non-dairy 'goat's cheese', heritage squash, fig & rose harrisa, toasted pumpkin seeds, grilled sourdough

*Add hot smoked salmon*

### TRUFFLE MUSHROOM FLORENTINE 14.5

Wild mushrooms, poached eggs, confit garlic, truffle, creme fraiche, brown butter hollandaise, grilled sourdough, crispy kale

*Add bacon | sausage*

### PORK BENEDICT 15

17hr Cider braised pulled pork, smashed avocado, poached eggs, smoked paprika hollandaise, grilled sourdough

### MISTRESS ROYALE 15

Hot smoked salmon, smashed avocado, poached eggs, salmon caviar, beetroot hollandaise, leek ash, grilled sourdough

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## SIGNATURES

### NAUGHTY MISTRESS 15.5

Breakfast hash cake, Bloody Mary beans, poached eggs, smoked back bacon, butchers sausage, slow roasted tomato, roasted Portobello mushroom, grilled sourdough

*Add smashed avocado*

### VEGGIE MISTRESS 15.5

Breakfast hash cake, Bloody Mary beans, poached eggs, smashed avocado, wilted spinach, slow roasted tomato, roasted Portobello mushroom, grilled sourdough

*Add bacon | sausage*

### THE FULL VEGAN ve 15.5

Breakfast hash cake, Bloody Mary beans, scrambled 'eggs', plant bacon, farmers sausage, slow roasted tomato, roasted Portobello mushroom, grilled sourdough

*Add smashed avocado*

## SWEET

### TOASTED BANANA BREAD ve 8

Crunchy peanut butter, caramelised banana jam, oat fraiche, dark chocolate

### AUTUMN GRANOLA BOWL 9

gf | ve option

Hung yoghurt, red grape jam, lemon curd, thyme maple, almond granola

*Add crunchy peanut butter | almond butter 2.5*

### TREACLE TART WAFFLE 10.5

Orange marmalade, creme fraiche, stem ginger, malted sourdough waffle

*Pitcher Perfect Cocktails*

UPGRADE TO A PITCHER AND

SHARE WITH FRIENDS.

See drinks menu for full details

gf sourdough on request | gf waffles on request  
ve butter on request

Allergens – Please inform us if you are allergic to any food items. We cannot guarantee the absence of allergens in our dishes due to our kitchen containing these items.

gf = gluten free | ve = vegan

A 12.5% discretionary Service Charge will be applied to each bill.



Tag us in your photos on Instagram  
to be featured on our page

@farmersmistress



## SNACKS

**GRILLED SOURDOUGH** Thyme & honey butter 5

**ROASTED SQUASH HUMMUS** Crisp bread gf | ve 5

**ONION BHAJI** Beetroot yoghurt, sumac ve 5

## SMALL PLATES

**TOASTED CORNBREAD** Hot smoked salmon, creme fraiche, London caviar 10.5

**GRILLED GOATS CHEESE** Torched fig, walnut, burnt maple gf 10

**VENISON TERRINE** Sour cherry, grilled sourdough, pickled mushrooms 11

**SMOKED MACKEREL PATE** Beetroot Pickled beetroot & walnut salad gf 11

**CHICKEN TIKKA CROQUETTES** Curried yoghurt 9

## ROASTS

**BEEF SIRLOIN** 25

Dry aged Dedham Vale sirloin,  
creamed horseradish

**ROAST CHICKEN** 22

Creedy Carver chicken breast,  
bread sauce

**PORK BELLY** 23

Dry aged Dingle Dell pork belly,  
apple sauce

Served with duck fat roasted potatoes, wilted greens, swede & carrot mash, braised red cabbage, yorkie, gravy

**SHARING ROAST PLATTER**

26 PER PERSON ( MIN 2 )

Beef, Chicken, Pork,  
all the works, gravy

**NUT ROAST WELLINGTON** ve 20

Served with rosemary roasted potatoes,  
wilted greens, swede & carrot mash,  
braised red cabbage, gravy

**KIDS ROAST** 14

Beef, Chicken, Pork or Nut Roast,  
all the works, gravy

**EXTRAS** Giant yorkie 2 | Smoked applewood cauli cheese 6 | Pig in blanket 5 | Roasties ve option 5

## MAINS

**MIGHTY MEATY BURGER** 18

Pulled pork, vintage cheddar, gherkin,  
honey mustard BBQ sauce, toasted sesame brioche,  
triple cooked chips

**CRISPY CHICKEN BURGER** 17.5

Buttermilk crispy chicken, smoked streaky bacon,  
sweet onion sauce, toasted sesame brioche,  
triple cooked chips

**VEGAN CHEESE & BACON BURGER** ve 18

Red onion jam, plant bacon, smoked Applewood 'cheddar',  
gherkin, house burger sauce, sesame charcoal 'Vrioché',  
triple cooked chips

**VEGAN REDEFINE FLANK STEAK** ve 19

Cauliflower puree, broccoli stem pesto

**PAN FRIED SEA TROUT** gf 19

Charred gem lettuce, tenderstem broccoli, sweetcorn,  
creme fraiche

**WARM GOODNESS BOWL** ve 8 | 13.5

Squash hummus, roasted sweet potato, charred broccoli,  
freekeh, smoky cauliflower, maple roasted carrots, edamame,  
curried peanut dressing, black onion seeds

Add buttermilk chicken 6.5

## SIDES

**CHARRED HISPI CABBAGE** ve 5

Honey & thyme butter, crispy shallot

**TRIPLE COOKED CHIPS** rosemary salt 5

Add English parmesan 1.5 | English parmesan and truffle 2

**HALLOUMI FRIES** 6.5

Hung yoghurt, burnt maple

## DESSERTS

**SHARING DOUGHNUT STACK** 10

Salted caramel, dark chocolate

**BANOFFEE PIE SUNDAE** 8

Banana jam, whipped cream, dark chocolate, biscoff,  
dulche de leche ice cream

**WARM PEANUT BUTTER BLONDIE** gf | ve 7.5

Crunchy peanut butter, oat fraiche

**PUMPKIN PIE CROISSANT BUN** 8

Spiced pumpkin, whipped cream cheese,  
candied pecans, cinnamon

**SELECTION OF ICE CREAM**

1 scoop 2.5 | 2 scoops 4.5 | 3 scoops 6