



## *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 EWE 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



WELCOME TO

# 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*



## SWEET

### TOASTED BANANA BREAD ve 8

Dark chocolate mousse, clementine marmalade, oat fraiche

### SPICED CARROT CAKE PORIDGE gf | ve 9

Oat cream, toasted almonds, ginger, burnt maple

Add granola | crunchy peanut butter | almond butter 2.5

### APPLE CRUMBLE WAFFLE 10.5

Apple & cinnamon compote, whipped custard, toasted oat crumble

## SAVOURY

### DOUBLE DIPPY EGGS 8.5

Two soft boiled ST ewe rich yolk eggs, sourdough soldiers, whipped honey & sriracha butter | Add smashed avocado

### SMASHING AVO ve 9.5

Smashed avocado, lime, Omega seed mix, black lava salt, parsley oil, sourdough toast

Add poached eggs | hot smoked salmon | bacon | sausage

### SAUCY BEANS 11.5

Bloody Mary beans, 3 cheese sauce, fried duck egg, chive oil, sourdough toast

Add sausage | bacon | halloumi

### BREAKFAST BOWL 12.5

Wilted greens, quinoa, broccoli, heritage beetroot, poached eggs, nutritional yeast, stem pesto, crispy kale

Add hot smoked salmon | smashed avocado

## EXTRAS

Smashed avo ve 4.5 | Non-dairy 'goat's cheese' ve 4

Bloody Mary beans ve 4 | Plant bacon ve 4

Farmers sausage ve 4.5 | Poached eggs 4

Halloumi 4.5 | Smoked bacon 4 | Butcher's sausage 5

Hot smoked salmon 6.5

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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, sourdough toast

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, sourdough toast

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, sourdough toast

Add smashed avocado

## *All Day Brunch* served 9-4

### POSH SAUSAGE BUTTY 12

Cumberland sausage patty, sage, smashed avocado, rich yolk fried egg, spiced cranberry ketchup, sesame charcoal brioche bun | Add smoked bacon

### CREAMY EGGS 11.5

Roasted garlic yoghurt, poached eggs, chilli infused butter, thyme, grilled sourdough

Add hot smoked salmon

### TRUFFLE MUSHROOMS 13

Wild mushrooms, truffle, thyme, confit garlic, poached egg, toasted sourdough, crispy kale

Add hot smoked salmon | bacon | sausage

### CORNBREAD SMASH 13.5

Smashed avocado, jalapeno and red pepper salsa, poached eggs, rocket cress, omega seeds, toasted cornbread | Add hot smoked salmon | bacon | sausage

### HOT SMOKED SALMON BUTTY 13.5

Hot smoked salmon, folded rich yolk eggs, creme fraiche, pickled onion marmalade, charcoal brioche | Add smashed avocado

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



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to be featured on our page

@farmersmistress



## CLASSICS

### SALT BAKED BEETROOT ON TOAST ve 12.5

Sundried tomato hummus, salt baked beetroot, non dairy goats cheese, chestnuts, crispy kale, beetroot reduction, sourdough toast | *Add hot smoked salmon*

### FARMERS STACK 14.5

Ginger beer braised pork shoulder, 3 cheese sauce FM pickles, rich yolk fried egg, malted waffle, crispy shallot *Add triple cooked chips*

### BUTTERMILK CHICKEN WAFFLE 15.5

Crispy buttermilk chicken, malted milk waffle, smashed avocado, maple smoked bacon, English parmesan, honey chilli butter | *Add poached egg | triple cooked chips*

### STEAK & EGGS 17

Surplus coffee infused dedham vale rump steak, rich yolk fried egg, charred broccoli, rosemary salted chips

## BURGERS

### CRISPY CHICKEN BURGER 17.5

Smoked streaky bacon, chilli honey butter, toasted sesame brioche, triple cooked chips

### MIGHTY MEATY BURGER 18

Short rib and flank burger, pulled pork, vintage cheddar, gherkin, 3 cheese sauce, toasted sesame brioche, triple cooked chips

### CHEESE & BACON BURGER 17.5

Short rib and flank burger, smoked bacon, vintage cheddar, gherkin, house burger sauce, toasted sesame brioche, triple cooked chips

### TRUFFLE VEGAN BURGER ve 17.5

Redefine meat burger, truffle mushroom, smashed avocado, house burger sauce, sesame charcoal Vrioche, triple cooked chips

### VEGAN CHEESE & BACON BURGER ve 18

Redefine meat burger, red onion jam, plant bacon, smoked Applewood 'cheddar', gherkin, house burger sauce, sesame charcoal Vrioche, triple cooked chips

gf buns on request  
gf sourdough on request | gf | ve waffles on request

## BOWLS

### NOURISH BOWL gf | ve 12

Heritage beetroot, roasted broccoli, quinoa, sweet potato, kale, alfalfa cress, broccoli stem pesto, omega seeds

### SUPERFOOD SALAD 12.5

Shredded kale, baby gem, sprouts, red delicious apple, avocado, toasted walnuts, ricotta, turmeric dressing *Add buttermilk chicken*

### WARM GOODNESS BOWL ve 13.5

Sun dried tomato hummus, roasted sweet potato, charred broccoli, freekeh, smokey cauliflower, maple roasted carrots, edamame, curried hazelnut dressing, black onion seeds

## EXTRAS

Smashed avo ve 4.5 | Non-dairy 'goat's cheese' ve 4

Poached egg 2 | Hot smoked salmon 6.5

Buttermilk chicken 6.5

## SIDES

### WINTER SIDE SALAD gf | ve 5

Kale, baked beetroot, sprouts, alfalfa cress, pesto

### TRIPLE COOKED CHIPS rosemary salt 4.5

*Add English parmesan 1.5 English parmesan & truffle 2*

### HALLOUMI FRIES 6.5

Hung yoghurt, burnt maple

## DESSERTS

### PEANUT BUTTER BLONDIE ve 7

Crunchy peanut butter, oat fraiche, dark chocolate

### APPLE CRUMBLE WAFFLE 6.5

Apple & cinnamon compote, whipped custard  
toasted oat crumble

### CHOC ORANGE CHEESECAKE WAFFLE 7

Dark chocolate mousse, orange jam, whipped cream cheese, biscoff crumb

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.