

# Pub

## Starters

8.5

### Seasonal Soup

sourdough bread

10

### Carrot & Coriander Seed Parfait

apricot chutney, elderflower, toasted sourdough

10.5

### Duck, Bay & Lavender Broth

fermented cabbage, potato dumpling,  
Birch Farm salami

### Chicken Liver Parfait

apple chutney, crab apple jam, sourdough toast

### Birch Farm Pork Rilette

tarragon, beetroot, pistachio

13

### Goat's Cheese Salad

lemon thyme honey, pickled vegetables,  
candied seeds

15.5/24

### Mussels

Honeywood Haze cider, cream, tarragon

28

### Regional Cheese & Birch Farm

### Charcuterie Sharing Plate

pickles, chutney, fermented sourdough bread

## Child's Meal

9.5/18 Full Portion

### Beef Meatballs, Glazed Carrots

### & Mashed Potato

### Sausage, Chips & Barbeque Beans

### Fish, Chips & Minted Peas

## Mains

16

### Devon Potato Pie

creamed kale, Keltic Gold, thyme

18

### Cottage Pie

Exmoor beef shin, root vegetables,  
smoked garlic mash

### Roasted Birch Farm Courgette

tomato, smoked cashew, fennel

22

### Monkfish & Scallop Fishcake

buttered leeks, poached egg, chips

23

### Whole Grilled Trout

sweet cicely & lemon thyme butter,  
new potatoes, dressed leaves

29

### Butterflied Mackerel

mussel & tomato stew, courgette, smoked paprika

### Dry Aged Creedy Carver Duck

rhubarb, kohlrabi, elderflower

### Birch Farm Pork

bubble & squeak, perry, pine

34

### 50 Day Aged Sirloin

braised potatoes, horseradish, rocket  
& mustard leaf salad

## Sides

4.5

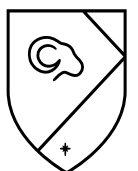
### Seasonal Farm Vegetables

### Warm Potato Salad

### Chips

### Natural Ferment Bread

### Dressed Leaves



*Please inform a server of any allergies or dietary preferences in your party.  
Not all ingredients will be listed on the menu. Allergen information is available upon request.*

## Snacks

3

### Packet of Homemade Crisps

garlic & herb dip

## Cocktails

7.5

### Summer Cup

white port, cucumber, mint

8.5

### Garden Gin and Tonic

Boxer gin, Knightor vermouthe, snap pea

### Rhubarb Sour

tagetes vodka, ginger, apple

9

### Paloma

grapefruit tequila, mezcal, preserved lime

### Elderflower Daiquiri

basil rum, cucumber, lemon verbena

## Draught

5 Salcombe Breeze, Salcombe Brewery 4.0%

5.5 Utopian British Lager, Utopian Brewery 4.7%

6 Exmoor Sunset Pale Ale, Exmoor Ales 4.2%

6 Guinness 4.2%

5 Wildsider Draught Cider, Otter Brewery 4.6%

### Real Ales

5 Expedition Ale, Clearwater Brewery 3.5%

5 Mariners, Clearwater Brewery 4.2%

## Bottles

5.5 Honeywood Haze Cider, Honeywood Orchards

5.0%

5.5 Green Light Quarter IPA, Powderkeg Brewery

1.2%

5.5 Lucky Saint Lager, Lucky Saint Brewery

0.5%

## Cordials

3.5

### Raspberry

### Traditional Lemonade

### Apple & Rhubarb

### Fiery Ginger

### Wild Mint, Marigold & Sweet Mace Iced Tea

## Wines by the Glass

(price per bottle)

### Sparkling 125ml

7 Collezione Falceri Prosecco (38)

8.25 Masia D'Or Rosé Cava (44)

10 Veuve Ambal Cremant De Bourgogne Grand Cuvee (50)

### Rosé 175ml

6.5 Los Picos Rosé Reserva (23)

9.25 Coeur Clementine (35)

### White 175ml

6 Para Dos Sauvignon Blanc (22)

7 Domaine des Cassagnoles Gros Manseng (25)

7.5 3rd Generation Chardonnay (28)

9.5 Lawson's Dry Hills Riesling (34)

### Red 175ml

6 Hilmar Springs Zinfandel (22)

7 Folonari Passieno Rosso (25)

9.5 Forma De Arte (34)

11 El Cabronet (40)

### Dessert

7 Churchills Ruby Port

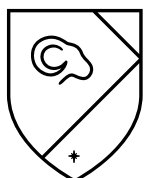
9 Chateau Vari Monbazilliac

9 Nectar Pedro Ximenez

### After Dinner 25ml

6 Arran 10 Year Old Single Malt Whisky

9.5 Maxime Trijol XO Cognac



<b>Strawberry Trifle</b>	9.5
nettle, basil, clotted cream custard	
<b>Lemon Geranium Cake</b>	9
raspberry, pistachio, verbena	
<b>Rhubarb Fool</b>	9
smoked cashew, sorrel, ginger	
<b>Caramelised Clotted Cream Parfait</b>	9
honey, blackcurrent, anise hyssop	
<b>Selection of Cheeses</b>	15.5
sourdough toasts, pickled vegetables, chutney	

## Drinks

<b>Jing Tea</b>	3.5
Assam breakfast, earl grey, chamomile, peppermint, jade sword	
<b>Fortified and Dessert Wine by the Glass</b>	7
Churchill's Reserve Port	
Gonzalez Byass Nectar Pedro Ximenez	8.5
Chateau Vari Monbazillac 2017	
<b>House Made Liqueurs</b>	5
Irish cream coffee	
<b>Dessert Wines by the Bottle</b>	
Mad Tokaji	42
Paul Cluver Noble Riesling	44
Susana Balbo Late Harvest Malbec	44

# Dessert

## Sparkling

### £70 **Fluteau Blanc De Noirs**

Champagne, France  
honey, grapefruit, peach

### £71 **Langham Classic Cuvee NV**

Dorset, England  
red apple, honey, light pastry

### £180 **Veuve Clicqueut Carte d'or Vintage Reserve 2008**

Champagne, France  
toast, apple, biscuits

## Rosé

### £49 **Massaya Rose**

Bekaa Valley, Lebanon  
sancerre alternative, pale, crisp

## White Crisp & Light

### £32 **Portal Da Calcada Vinho Verde DOC Reserva**

Amarante, Portugal  
citrus, passion fruit, honeydew

### £35 **Domiaine St Peyre Picpoul de Pinet**

Languedoc, France  
peach, stone fruit, crisp acidity

### £36 **Henry Fuchs Pinot Blanc**

Alsace, France  
citrus, pear, honey

### £40 **Cascina Radice Immenso Gavi**

Gavi, Italy  
tangerine, melon, green apple

### £40 **Bodegas Viña Sobreira Albariño 'Gran Fabian'**

Rias Baixas, Galicia, Spain  
white peach, blossom, mineral

### £47 **Normand Macon La Roche-Vineuse Blanc**

Burgundy, France  
pear, white flowers, brioche

### £49 **Txomin Extaniz Txakoli**

Basque Country, Spain  
fruity, fresh, no oak

### £55 **Domaine Masson-Blodelet Thauvenay Sancerre,**

Loire Valley, France  
poised, flinty, gooseberry

### £60 **La Meuliere Chablis**

Burgundy, France  
gunflint, lemons, honey

## Aromatic

### £27 **Klippenkop Chenin Blanc**

Western Cape, South Africa  
flint, grass, apple

### £33 **Fiano del Salento 'Acante'**

Salento, Italy  
pear, honey, melon

### £34 **Funkstille Gruner Veltliner**

Niederösterreich, Austria  
melon, pear, grapefruit

### £38 **Lawson's Dry Hill Sauvignon Blanc**

Marlborough, New Zealand  
cut grass, kiwi, passionfruit

### £45 **Helmsford Semillon**

Clare Valley, Australia  
citrus, white blossom, green apples

### £56 **Vouvray Demi-Sec Christophe Pichot**

Loire, France  
lemon yellow, grapefruit, minerality

### £70 **The Paper Nautilus**

Marlborough, New Zealand  
subtle oak, gooseberry, lychee

## Rich & Full Bodied

### £40 **Le Reveur Cote de Rhone Blanc**

Rhone, France  
jasmine, freesia, apricot

### £43 **Pecorino Trabochetto**

Pescara, Marches, Italy  
fresh butter, pear, jasmine flowers

### £50 **Jordan Chardonnay**

Stellenbosch, South Africa  
buttery toast, rich, creamy

### £90 **Hamilton Russell Chardonnay**

Cape of Good Hope, South Africa  
minerality, pear, lime

## Red Light & Fruity

### 31 **Clos Montblanc Castell**

Conca de Barbera, Catalonia, Spain  
rich cocoa, vanilla, spice

### 38 **Casa del Bosque Pinot Noir**

Casablanca, Chilli  
smooth, plum, earthy

### 43 **Chateau du Pave Brouilly**

Beaujolais, France  
cassis, black cherry, deep raspberry

### 65 **Les Pierrelles Crozes-Hermitage**

Rhone, France  
medium tannins, leather, white pepper

### 70 **Cote de Nuits Villages**

Burgandy, France  
silky, ripe red fruit, savoury

### 90 **Chateau de la Charrière Beaune Premier Cru 'Clos des Vignes Franches'**

Burgundy, France  
ethereal, red fruit, silky

## Medium

### 29 **Beret Noir**

Saint Mont, France  
plums, blackberry, spicy and floral

### 32 **Darriaud Cotes du Rhone Villages**

Rhone Valley, France  
cassis, vanilla, oak

### 34 **Chateau La Passonne**

Bordeaux, France  
red berries, blackcurrant, violet

### 40 **El Cabronet**

Penedes, Spain  
dark fruits, spice, earthy notes

### 40 **Chateau Argadens Bordeaux Superieur**

Saint-Andre-Du-Bois, France  
dark red fruits, rich, subtle oak

### 52 **Vallisto Extremo Barbera**

Salta, Argentina  
blueberry, plum, raspberry

## Full Bodied

### 24 **Stablemate Cabernet Sauvignon**

South Africa  
dark fruits, vanilla, oak

### 35 **Monastrell La Tremenda**

Bodegas Enrique Mendoza, Spain  
rich cranberry, mulberries, spice

### 35 **Lopez se Haro Crianza Rioja**

Rioja, Spain  
red fruit, liquorice, vanilla

### 40 **Incayal Malbec**

Mendoza, Argentina  
blackfruit, vanilla, oak

### 45 **Paxton Shiraz**

McLaren Vale, Australia  
blackfruit, vanilla, oak

### 48 **Cordillera Reserva Especial Carmenere**

Curico Valley, Chile  
plum, blackberry, blackcurrent

### 60 **La Revolte Montagne Saint Emilion**

Saint Emilion, France  
dried pomegranet, cocoa, cassis

### 65 **Castelforte Amarone Della Valpolicella**

Amarone, Italy  
rich, velvety, black fruits

### 70 **Terrasses de Baalbeck Massaya**

Bekaa Valley, Lebanon  
cherry, fennel, violets

### 90 **Jordan Cobblers Hill Cabernet Sauvignon**

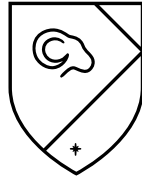
Stellenbach, South Africa  
complex dark chocolate, black cherry, cassis

### 140 **Ridge Cabernet Sauvignon**

California, USA  
cassis, violets, espresso

### 190 **Tenuta Nuova Brunello di Montalcino**

Brunello di Montalcino, Italy  
oak, tobacco, chocolate



# **Sunday Lunch**

**Family Style. Three Courses.**

## **Starter**

**Soup and Selection of Snacks**

## **Main**

**Exmoor Beef Brisket**

**and**

**Birch Farm Pork**

**served with roasted potatoes, seasonal vegetables, cauliflower cheese,  
Yorkshire pudding and gravy**

## **Dessert**

**Puddings To Share**

**£30 adults/£15 children**

# **The Farmers Arms**

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