

## To Start

- Homemade soup of the day 4.95  
Soft Cerney goats cheese, fennel and orange salad 5.50  
Hand pressed old spot pork and bacon terrine, hot pineapple salsa 5.50  
Fish cakes with tomato jam & Roquette 4.50  
Pan fried scallops, hogget and garlic butter 6.00 / 12.00

## From The Sea

- Beer battered Cornish haddock, mushy peas, tartar sauce and triple cooked chips 9.95  
Cornish cod, herb crust and lyonnaise potatoes 13.95  
Char-grilled Exe salmon with confit garlic, braised shallots, mash and red wine gravy 11.95

## From Our Butcher

- Steak and local ale pie with triple cooked chips 9.95  
Farmers arms half roast chicken, potato cake, sauté seasonal mushrooms 12.00  
Angus sirloin steak, triple cooked chips, onion jam and peppercorn sauce 14.95  
Foxbury farm belly pork with braised beans, creamed sauce & mash potato 10.50  
Braised shoulder of Southdown lamb with mash potato, rosemary and lemon gravy 11.95.  
Confit Of Duck Leg, golden thyme, potato rosti, red cabbage and duck jus 9.95

## Vegetarian

- Beetroot, confit of onions and Cerney goats cheese tart with Farmers Arms salad 9.25  
Beignet of butternut squash and risotto with wok fried greens, pine nuts and merlot syrup 9.25

## Sides

- Fat chips 2.75      French fries 2.00      Spring greens 2.00      Farmers Arms salad 2.00

## Desserts

- Banana and toffee mess 4.95  
Chocolate pot and whipped cream 4.95  
Rhubarb and custard trifle 'Crumble' 4.50  
Homemade ice cream 1.50 a scoop  
Sticky toffee pudding and whipped cream 4.50