

THE FARMERS ARMS MENU

Ledbury Road | Lower Apperley | Gloucestershire | 01452 780307

www.farmersarms-lowerapperley.co.uk

The Farmers Arms

£10.95

FARMERS ARMS SIDES

Farmers Arms Garlic Bread Serves 2	£4.00
Farmers Arms Garlic Bread Topped with Cheese Serves 2	£4.00
Farmers Arms Gourmet Chips or French Fries	£2.50
Farmers Arms Homemade Onion Rings	£2.50
Farmers Arms Fresh Seasonal Vegetables	£2.50
Farmers Arms Salad	£2.50
LIGHTER BITES AND SALADS	
Baked Whole Camembert Rosemary Studded Camembert, Whole Baked Garlic, Red Onion Marmalade, Grapes and Baked Focaccia	£8.95
Selection of Breads, Olives and Dipping Sauces	£5.95
Cider Battered Brie Parcels with a Cranberry Mayonnaise and salad garnish	£6.95
Chicken, Bacon and Black Pudding Salad with a Blue Cheese Dressing	£8.50
Pan Seared Tuna Steak sliced over Caeser Salad	£8.95
Goats Cheese, Baked Pear, Apple and Asparagus Salad	£8.95

Moules Mariniere

served with Chips Peas and Salad

in a White Wine, Garlic, Shallots and Parsley Cream

with French Fries and Crusty Bread	
FARMERS ARMS BAR CLASSICS	
Home Cooked Honey Roast Ham Free Range Eggs, Chips and Peas	£8.95
Herefordshire Lambs Liver Crispy Bacon, Black Pudding Whole Grain Mustard Mash, Rich Red Wine Gravy and Seasonal Vegetables	£10.95
Homemade Pie of the Day Choice of Chips, Dauphinoise, Mash or New Potatoes and Seasonal Vegetables	£10.50
Award Winning Longhorn Beef Burger Topped with Bacon, Cheddar Sautéed Mushrooms and Onions on Toasted Ciabatta with Chips and Salad	£11.50
Farmers Arms Welsh Black Rump Burger 6oz Rump Steak topped with Blue Cheese, Field Mushroom and Onion Rings on Ciabatta with Chips and Salad	£11.50
Homemade Beef Stroganoff Creamy Mash with Seasonal Vegetables	£10.95
Beer Battered Cod served with Chips Peas and Salad	£10.50
Whole Tail Scampi	£9.95

FARMERS ARMS GRILL

We use Pure Pedigree Welsh Black Beef which is one of the UK's oldest Pedigree Cattle. This breed of cattle is only reared in the Welsh Hills which gives the Beef an Amazing Flavour and makes it very Juicy and Succulent. All our Grills come with a Choice of Dauphinois or Chips and are also accompanied with Onion Rings, Sautéed Mushrooms and Oven Roasted Vine Tomatoes and a Homemade Sauce (choose from following list Cracked Black Pepper Cream, Rich Stilton, Sherry, Mushroom and Onion Cream, Diane)

Sherry, Musimooni and Onion Cream, Diane)	
10oz Welsh Black Rump	£16.95
8oz / 12oz Welsh Black Sirloin	£15.95/£18.95
10oz Welsh Black Ribeye	£18.95
16oz Welsh Black T Bone	£19.50
8oz Welsh Black Fillet	£22.95

A LA CARTE STARTERS	
Homemade Soup of the Day served with Warm Bread and Butter	£5.00
Sea Bass Fillet Prawn and Smoked Haddock Risotto topped with Citrus and Coriander Crème Fraiche	£7.9
Homemade Chicken Liver Madeira and Mushroom Pate with Toasted Bread and Red Onion Marmalade	£6.9
Lamb Fillet Medallions Sautéed Mushrooms and Onions with a Cranberry and Redcurrant Dressing	£7.5
Madgett's Farm Free Range Duo of Duck Oven Roasted Duck Breast sliced over Warm Duck Rilette with a Plum and Ginger Compote	£7.9
King Scallops and Monkfish Tails Black pudding, Crisp Pancetta, Dijon Cream	£9.5
Sautéed Stilton Mushroom Tartlet Mushrooms in a Rich Stilton Cream in a Tartlet topped with Toasted Breadcrumbs on Mixed leaves	£6.9
Seafood Gratin King Scallops, King Prawns, Crab and Cod in a White Wine Garlic Cream topped with Gratinated Cheese	£7.5
Prawn, Crab and Smoked Salmon Parcel Prawn and Crab bound in a Citrus, Pesto and Coriander Mayo, enveloped in Smoked Salmon with Mixed Leaves	£6.9
Twice Baked Blue Cheese Soufflé with Apple and Pear Chutney	£7.5
A LA CARTE MAINS	
Herefordshire Lamb Shank Minted Mash Potato, Cranberry, Rosemary and Rich Red Wine Gravy and Seasonal Vegetables	£13.9
Free Range Chicken Breast Wrapped in Bacon, filled with Black Pudding, Mushroom and Sage Farce, Dauphinoise, Pepper Sauce and Seasonal Vegetables	£12.9
Woodland Pork Fillet Apple Mash with a Sherry, Mushroom, Onion and Cheese Cream Sauce with Seasonal Vegetables	£13.9
Welsh Hill Lamb Fillet En-Croute Dauphinoise Potatoes, Rich Red Wine and Redcurrant Jus and Seasonal Vege	£18.9 etables
Free Range Madgetts Duck Breast Braised Red Cabbage, Dauphinoise Potatoes and Tangy Plum and Redcurran	£17.9 t Sauce
Welsh Black Fillet Gorgonzola Topped with Field Mushroom and Gorgonzola, Rich Port and Madeira Sauce,	£22.9
Rosti Potato, Seasonal Vegetables	

Seafood Lasagne £10.95 Fresh Seafood in a Creamy White Wine Garlic and Cheese Sauce layered between Pasta

Parsley Cream with Pasta with Garlic Bread and Salad	
Oven Roasted Monkfish Tails	£16.95
Topped with sage and sundried tomatoes, wrapped in parma ham with a pesto cream sauce with rosti potato	

Cod, Scallops, Prawns and Mussels in a Creamy Garlic white Wine and

Sea Bass	£12.95
Dauphinois Potatoes with a King Prawn, White Wine and Pesto Cream	

whole Lemon Sole	£14.95
Oven Baked in Parsley Sauce with New Potatoes and Salad	

Seafood SensationA Selection of Fresh Fish in a White Wine, Garlic and Coriander Cream,

Braised Red Cabbage and a Courgette, Tomato Sauce

French Fries and Salad

VEGETARIAN OPTIONS

£17.95

Homemade Vegetable Lasagne	£8.95
Chips, Garlic Bread and Salad Blue Cheese, Mushroom & Leek Gnocchi	£9.50
Brie & Spinach Wellington over a Salad of Basil infused Mediterranean Vegetables	£9.95
Goats Cheese, Potato & Red Onion Marmalade Tart	£10.95