

Frasers Farm Menu

SHARING STARTERS

Baked ‘Winnies Wheel’ £30.00 for 2 to share

Sauteed potatoes, pickles and ferments, homemade bread (MI, SU, G)

Cheese and Antipasti £19.50 per person

Selection of ‘Moons Green’ cured meats, locally sourced cheese, pickles, chutney, homemade bread (SU, MI, SU, MU)

Seafood Platter £22.00 per person

Prawn cocktail, griddled garlic shell on prawns, panko breaded prawns, smoked mackerel and horseradish pate, marie rose, garlic aioli, homemade bread (MI, CR, G, E, SU, MU)

Vegetarian Platter £16.00pp

Roasted garden vegetables, hummus, raita, mixed seasonal leaves, flat bread (G, MI, SU, MU).

PIZZAS

Margherita £15.00

Goats cheese, red onion and griddle courgettes £16.50

Kitchen garden Summer vegetables £15.50

Rocket and prawn £19.50

‘Moons Green’ charcuterie feast £19.50

STEAK

Chateaubriand (for 2) £100.00 (MI)

8oz Rib-eye £49.50 (MI)

Served with triple cooked chips, garlic field mushroom (TG, MI)

Select from one of the following sauces - Wild Garlic butter (MI) | Peppercorn (SU, MI) | Bearnaise (E, SU, MI) | Blue Cheese (MI) | Chimichurri (SU)

BURGERS

All served with triple cooked chips (TG) and house slaw (E, SU)

Frasers signature 8oz beef burger, ‘Ashmore ‘ cheddar, lettuce, pickles, burger sauce £22.00 (G, MI, SU, E)

Garlic and herb chicken burger, feta, raita. lettuce, pickles £20.00 (G, MI, SU)

Confit garlic portobello mushroom burger, beer battered onion rings, wild garlic mayonnaise, lettuce, pickles £19.95 (MI, G, E)

SALADS & POKE BOWLS

Classic Caesar salad

Kitchen garden salad, croutons, parmesan, Caesar dressing (G, MI, F)

Poke Bowl

Roasted kitchen garden vegetable and herb cous cous, chargrilled courgette, beetroot hummus, dressed leaves, summer beans, house slaw.

Add

Wild Garlic and Herb Grilled Chicken £19.50

Pan-Fried Salmon £22.50

Flat Iron Steak £24.50

Vegetarian £18.50

SIDES

Triple cooked chips £6.00 | Artisan bread £6.00 | Kitchen garden salad £5.00 | Coleslaw £5.00 |

Buttered garden vegetables £6.00 | Roasted garden vegetable cous cous £6.50 |

Mixed polytunnel tomato and shallot salad, balsamic dressing £6.00

DESSERTS

All desserts £14.00 each

Frasers renowned sticky toffee pudding, toffee sauce, clotted cream ice cream (SO, G, E, MI)

Pavlova, ‘Clockhouse Farm’ berries, chantilly cream (E, MI)

Chocolate brownie , chocolate sauce, ‘Clockhouse Farm’ berries, vanilla ice cream (MI, E, SU, SO)

Kentish cheeseboard, apple, grapes, chutney, crackers, bread (MI, G, SU) £5.00pp supplement

ALLERGENS

CL= Celery | G= Gluten | TG= Traces of Gluten | E= Eggs | F= Fish | L= Lupin | MI= Milk | MO= Molluscs | CR= Crustaceans | MU= Mustard | S= Sesame | SO= Soya | SU= Sulphites | NU= Nuts | P= Peanuts | TCR= Traces of Crustaceans | TMO= Traces of Molluscs

Please advise us if any of your guests have any dietary requirements or allergies.

Due to the nature of our kitchen, we are unable to guarantee that food will be allergen free