

Frasers Farm Menu

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 £22.00pp

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

Vegetarian Platter

Roasted garden vegetables, hummus, raita, mixed seasonal leaves, flatbread (G,MI,SU,MU)

STEAK

Chatueabriand £100.00(for2) (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)

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

Garlic and herb chicken burger, feta, raitia, 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)

Fraser's signature wild garlic chicken kiev £24.50 (G, E, MI)

Steak and ‘Spitfire’ ale pie £24.50 (SU, G, MI, E, CL)

Served with either triple cooked chips (TG) or new potatoes (MI), and salad (MU,SU) or a selection of kitchen garden vegetables (MI)

Pan-fried fillet of ‘South-Coast’ sea bass, ‘Owley Farms’ Autumn mushroom risotto- £26.50 (G, MI)

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, garden 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

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 | Courgette Fritters £6.00

DESSERTS

All desserts £14.00 each

Fraser's 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