



British Cuisine

Traditional British Cuisine: Hearty and Comforting

Traditional British cuisine is known for its hearty and comforting dishes that celebrate locally sourced ingredients. Iconic meals like roast beef with Yorkshire pudding, fish and chips, shepherd's pie, beef Wellington, and bangers and mash are just a few examples of the rich culinary heritage.

Roast Dinner

£19.95 PP

Gluten-free, Vegetarian Options Available

Featuring your choice of Beef, Chicken, Vegetable Tartlet, accompanied by Green Beans, Cauliflower, and Carrots. Enjoy Roasted Rosemary Potatoes, classic Yorkshire Pudding, and rich Gravy

Posh Fish

£18.95 PP

Enjoy our crispy Breaded Cod Fillet, served alongside Minty Mushy Peas, golden Potato Wedges, and a fresh House Salad. A zesty Lemon wedge completes this delightful dish for a refreshing touch!

Cottage Pie

£15.95 PP

Gluten-free, Vegan, Vegetarian Options Available

Savour our Traditional Cottage Pie, featuring a hearty Beef and Onion filling topped with creamy Cottage Cheese Mash. This comforting dish is served with vibrant Green Beans, tender Carrots, and a rich Gravy

Hunters Chicken

£16.95 PP

Succulent Chicken Breast wrapped in crispy Streaky Bacon, topped with smoky Barbecue sauce and melted Emmental Cheese. This flavorful dish is accompanied by Rosemary New Potatoes, fresh Carrots, and Peas.

Fisherman's Pie

£15.95 PP

Suitable for Gluten-free

Smoked Fish cooked in a creamy sauce, topped with herby Mash Potato, served with Green Beans, Carrots and Gravy.

Pie & Mash

£16.59 PP

Vegan, Vegetarian Options Available

All our delicious Pukka pies are served with Peppered Garlic Mash, Carrots, Green Beans, and Rich Gravy. Enjoy the delightful combination of flavours and textures that accompanies each pie!



Asian Cuisine

Discover the Richness of Asian Cuisine

Asian cuisine is a vibrant tapestry of culinary traditions, reflecting the diverse cultures and regions of Asia. Known for its bold and complex flavours, Asian dishes are crafted using an array of herbs, spices, and unique ingredients that create a truly unforgettable dining experience.

Chicken Thai Curry

£16.95 PP

Suitable for Gluten-free, Nut - Free

Chicken & Pepper Thai Green Curry cooked in a Rich Coconut Sauce, served with Rice. Indulge in the savour and aromatic flavours of this classic Thai dish, complemented by the creaminess of the coconut sauce!

Chicken Katsu Curry

£16.95 PP

This dish features Breaded Buttermilk Chicken cooked in a Rich Warmly Spiced Pepper Sauce, served with Rice. Crispy texture of the chicken combined with the flavourful and aromatic pepper sauce, making it a comforting and delicious meal!

Teriyaki Salmon

£18.95 PP

Suitable for Gluten - free

This dish includes Teriyaki & Sesame Salmon, served with Steamed Broccoli and Egg Fried Rice. Enjoy the sweet notes of the teriyaki glaze paired with the nuttiness of sesame, broccoli and the comfort of egg fried rice!

Vegan Katsu Curry

£16.95 PP

This dish features Breaded Vegan Chicken cooked in a Rich Warmly Spiced Pepper Sauce, served with Rice. Crispy texture of the chicken combined with the flavourful and aromatic pepper sauce, making it a comforting and delicious meal!

Vegan Thai Curry

£17.95 PP

Suitable for Gluten-free

This dish is a Vegan No Chick & Pepper Thai Green Curry cooked in a Rich Coconut Sauce, served with Rice. Creamy texture and aromatic flavours that make this curry a delightful vegan option!

Chicken Pad See Ew

£17.95 PP

Suitable for Gluten - Free Vegan, Vegetarian Options Available

This dish features Tender Chicken cooked with Banh Pho Noodles, Pai Chow, and Broccoli, topped with Black Sesame Seeds. Enjoy the harmonious blend of flavors and the nutritional benefits from the vegetables!



Med Cuisine

Exploring Mediterranean Cuisine

Mediterranean cuisine is characterized by the culinary practices and ingredients used by the inhabitants of the Mediterranean region. This vibrant cuisine reflects the rich cultural heritage of the countries bordering the Mediterranean Sea.

Vegan Burritos

£18.95 PP

Suitable for Vegan, Vegetarians, Nut - Free

Vegan No Chicken Strips cooked with pepper black bean mixed with spicy rice, baked in an flour tortilla, served Salsa, Guacamole accompanied with an zesty sweetcorn black bean house salad.

Chicken Burritos

£17.95 PP

Succulent Chicken Strips, cooked with pepper black bean mixed with spicy rice, baked in an flour tortilla, served Salsa, Guacamole accompanied with an zesty sweetcorn black bean house salad.

Vegan Chilli Con Carne

£18.95 PP

Suitable for Gluten - free, Vegan, Vegetarians, Nut - Free

This dish consists of Vegan No Minced Meat Chilli Con Carne, featuring Kidney Beans cooked in a Rich Hot Tomato Sauce. It is served with Rice, a House Salad, and Tortilla Chips.

Beef Chilli Con Carne

£15.95 PP

Suitable for Gluten - free, Nut - Free

This dish consists of Ground Beef Mince, featuring Kidney Beans cooked in a Rich Hot Tomato Sauce. It is served with Rice, a House Salad, and Tortilla Chips.

Vegan Fajitas

£18.95 PP

Suitable for Vegan, Vegetarian , Nut - Free

This dish features No Chick Chicken Strips tossed with Pepper and Onion, cooked with Mild Spices. It is served with Flour Tortillas, Salsa, Hummus, Guacamole, Vegan Cheese, and a House Salad

Chicken Fajita's

£17.95 PP

Suitable Nut - Free

This dish features Succulent Chicken Strips tossed with Pepper and Onion, cooked with Mild Spices. It is served with Flour Tortillas, Salsa, Hummus, Guacamole, Vegan Cheese, and a House Salad

Indian Cuisine

The Rich Tapestry of Traditional Indian Cuisine

Traditional Indian food is celebrated globally for its exceptional use of herbs and spices, creating a rich tapestry of flavors and aromas. Indian cuisine features a diverse range of dishes that cater to various tastes and preferences.

Chilli Paneer

£17.95 PP

Suitable for Vegetarians, Gluten - Free

Chilli Paneer, a delightful dish of crispy paneer tossed with colourful peppers and onions in a spicy chili sauce. This dish is served with pilau rice and accompanied by house-made Ashar and mint sauce dips, along with warm, fluffy naan bread

Chilli Chicken

£17.95 PP

Chilli Chicken, featuring crispy chicken tossed with vibrant peppers and onions in a zesty chili sauce. This dish is served with fragrant pilau rice and accompanied by house-made Ashar and mint sauce dips, along with warm, fluffy naan bread.

Saag Chicken Curry

£16.95 PP

Suitable for Gluten - free

Saag Chicken Curry, a delicious blend of tender chicken simmered in a creamy spinach sauce. This dish is served with fragrant pilau rice and paired with house-made Ashar and mint sauce dips, complemented by warm, fluffy naan bread.

Chicken Tikka Masala

£16.95 PP

Suitable for Gluten - free, Nut - Free

Chicken Tikka Masala, featuring marinated grilled chicken in a creamy tomato sauce, served with fragrant coriander rice. Accompanied by house-made Ashar and mint sauce dips, this dish is completed with warm, fluffy naan bread for a delightful meal.

Dal Lentil Curry

£15.95 PP

Suitable for Vegetarian

Indulge in our Vegetarian Pepper Dal Curry, a flavourful lentil dish infused with spices and bell peppers. Served with pilau rice and complemented by house-made Ashar and mint sauce dips. Enjoy this delightful meal with warm, fluffy naan bread.

Lamb Rogan Josh

£17.95 PP

Lamb Rogan Josh, a rich and aromatic curry made with tender lamb cooked in a blend of spices. Served with pilau rice and accompanied by house-made Ashar and mint sauce dips, along with warm, fluffy naan bread.



Italian Cuisine

The Culinary Heritage of Italian Cuisine

Italian cuisine is a rich tapestry woven from various ancestral traditions, primarily influenced by the Etruscans, Greeks, and Saracens. Each of these cultures has contributed distinct elements that define the culinary landscape of Italy.

Beef Lasagne

£15.95 PP

Suitable for Nut - Free

Ground Beef cooked in four-layer lasagne made with a rich tomato and basil Napolitano sauce, creamy béchamel, and topped with cheese. Accompanied by artisan breads, a house salad, and assorted dressings..

Vegetable Lasagne

£15.95 PP

Suitable for Nut - free, Vegetarian

Quorn Mince cooked in four-layer lasagne made with a rich tomato and basil Napolitano sauce, creamy béchamel, and topped with cheese. Accompanied by artisan breads, a house salad, and assorted dressings.

Chicken Gnocchi

£16.95 PP

Suitable for, Nut -Free

Enjoy tender chicken thigh tossed with gnocchi and spinach in a rich Napolitano basil sauce. This dish is served with a house salad, assorted dressings, and artisan breads

Vegan Gnocchi

£16.95 PP

Suitable for Vegan, Vegetarian, Nut - Free

Enjoy Vegan No Chick Chicken Pieces, tossed with gnocchi and spinach in a rich Napolitano basil sauce. This dish is served with a house salad, assorted dressings, and artisan breads

Beef Bolognaise

£15.95 PP

Suitable for Nut - Free

ground Beef meat mince cooked in a rich tomato and basil sauce, tossed with fusilli pasta. Served with artisan breads and a side of cheese.

Vegan Bolognaise

£15.95 PP

Suitable Vegan, Vegetarian, Nut - Free

Vegan No Minced Beef cooked in a rich tomato and basil sauce, tossed with fusilli pasta. Served with artisan breads and a side of cheese



French Cuisine

Heritage of French Cuisine

Renowned for its sophistication, and the use of high-quality, fresh ingredients. It features rich and complex dishes, often characterized by sauces made from wine, cream, or stock. Tender meats are typically slow-cooked, while soft stewed vegetables enhance flavour.

Beef Bourgoin

£22.95 PP

Suitable for Nut - Free. Gluten - Free

Marinated Thyme and red Wine Beef, Slowly cooked with Bacon Lardons, Mushroom, Carrot and Silver skin pickles, served with Garlic peppered Mash, Green Beans, Served with Artesian Breads.

Ratatouille

£18.95 PP

Suitable for Nut - free, Vegetarian, Vegan

Traditional Tomato Ratatouille Cooked with Fresh Tomatoes Onion Fresh Herbs, zucchini, peppers, eggplant, Served with house Salad and Artesian Breads

Lamb Shank

£24.95 PP

Suitable for, Nut -Free

Slowly Roasted Lamb Shank, served with Garlic peppered Mash, Green Beans Red Wine Sauce, Served with Artesian Breads.

Chicken Cassoulet

£22.95 PP

Suitable for Nut - Free, Gluten - Free

Marinated Thyme and White Wine Chicken Thigh, Slowly cooked with Pancetta, White Beans and Carrot in a Creamy White wine sauce, served with Garlic peppered Mash, Green Beans, Served with Artesian Breads.

Coq Au Vin

£21.95 PP

Suitable for Nut - Free, Gluten - Free

Marinated Thyme and red Wine Chicken, Slowly cooked with Pancetta, Mushroom and Silver skin pickles, served with Garlic peppered Mash, Green Beans, Served with Artesian Breads.

Steak au Poivre

£21.95 PP

Suitable Nut - Free, Gluten - Free

Beef tenderloin Medallions cooked to Medium, Served in a Creamy Peppercorn sauce accompanied by Garlic Pepper Mash and Green Bean, Served with Artesian Breads.

Dessert Stands

Sweet Irresistible Cakes

A sweet selection of cake stands is the perfect finishing touch to any event, elevating the presentation of your desserts and making them even more appealing

Strawberry Cheese Cake

£48.95 PP

Suitable for Nut - Free, Vegetarian
Serves 16 Person

Strawberries & Cream Cheesecake. Each indulgent bite brings together the luxurious creaminess of cheesecake with the delightful sweetness of fresh strawberries

Biscoff Cheese Cake

£48.95 PP

Suitable for Nut - free, Vegetarian
Serves 16 Person

A crunchy Biscoff biscuit base with a layer of Biscoff spread and a rich smooth cheesecake finished with Biscoff spread and crumble.

Vegan Caramel Fudge

£48.95 PP

Suitable for, Vegan, Nut-Free
Serves 16 Person

Chocolate flavoured sponge cake, filled with sea salted caramel sauce and a caramel flavoured frosting, covered with a chocolate flavoured frosting

Carrot Cake

£48.95 PP

Suitable for Vegetarian , Gluten - Free
Serves 16 Person

Moist carrot cake, made with pineapple, carrots, coconut and mixed spices. Topped with a cream cheese frosting and hazelnuts

Vanilla Cheese Cake

£48.95 PP

Suitable for Nut - Free, Vegetarian
Serves 16 Person

Savour a slice of pure bliss with our New York Style Cheesecake at The Black Farmer. Each velvety bite provides a rich and creamy experience that encapsulates the essence of authentic New York cheesecake

Profiteroles

£42.95 PP

Suitable Nut - Free, Vegetarian
Serves 14 Person

Indulge in a delectable dessert mountain that serves as the perfect after-dinner treat. This impressive assortment will leave your guests with a lasting wow factor.