

The
FARMERS
BAYCLIFF

Menu

Starters

Chef's Soup of the Day 7.5

crusty sourdough baguette & salted butter (gf*)

Creamy Garlic Wild Mushrooms 8.5

fresh herbs & crusty garlic bread, white truffle oil
& parmesan (ve*) (df*) (v*) (gf*)

Crispy Whitebait 8.5

house salad, lemon, garlic, anchovy & parmesan
aioli, smoked paprika

Grilled Marinated Halloumi 9

pomegranate & orange salad, toasted pumpkin
seeds, honey drizzle (v*) (gf*)

Panko Buttermilk Chicken Tenders 9.5

Asian slaw, lime soured cream, sriracha, spring
onion & toasted sesame

Sticky Belly Pork 9.5

steamed bao bun, cucumber, teriyaki sauce,
caramelised & crispy onions (df*)

Crispy Salt & Pepper King Prawns 9.5

bang bang sauce, slaw, spring onion & chilli

Nibbles

Rosemary & Garlic Mixed Olives 5

(v*) (ve*) (gf*) (df*)

Grilled Pitta Breads 7.5

classic hummus, green pesto (v*) (ve*) (df*)

Cheesy Garlic Baguette 8

(v*) (df*) (ve*)

Sides

Proper Chips 5

Salt & Pepper Chips 6

Truffle & Parmesan Chips 6

Cheesy Chips 6

Proper Onion Rings 6

Side Salad, balsamic glaze (df*) (gf*) 4.5

Cajun Sauce (gf*) 4

Pepper Sauce (gf*) 4

Garlic & Parsley Butter (gf*) 3

Mains

Our Famous Creamy Cajun

topped with crispy & spring onions, steamed rice, warm pitta bread (gf*)

-grilled chicken 18.5

-stir fried veggies 17

-king prawns, peppers and onions 19

add small chips to any - £2

Baked Mediterranean Vegetable Lasagne 17

herb crust, cheesy garlic bread, house salad, balsamic dressing (v*) (ve*) (df*)

Greek Salad 14

tomatoes, cucumber, olives, feta, peppers and onions, tossed with oregano salt pepper olive oil and topped with balsamic glaze, warm pitta bread (v*) (gf*)

Irving's 13 Hour Braised Belly Pork 21

buttery mash, caramelised white onions, sautéed greens, red wine braeburn, rich cooking juice gravy (gf*)

Grilled Chicken & Smoked Bacon Salad 15

peppers, onions, garlic & herb croutons, parmesan, caesar dressing, crusty baguette (gf*) (df*)

Thai Green Stir-Fried Vegetable Curry 17

steamed rice, fresh chilli, warm pitta bread (v*) (df*) (ve*) (gf*)

add small chips £2

Fried Katsu Chicken Burger 18.5

Asian slaw, shredded lettuce, bang bang sauce, proper chips & onion rings

make it massive? double your chicken! 4

Creamy Wild Mushroom & Roasted Vegetable Linguine 18

spring onion, parmesan & garlic bread (df*) (v*) (ve*)

Upgrades!

**Swap out any of your chips for the following -
only £3!**

-Salt & Pepper

-Truffle & Parmesan

-Cheesy

From the Sea

Pan Seared Large Sea Bass Fillet 19.5

roasted garlic & parsley mash, mixed greens, caper butter (gf*)

Lightly Battered Haddock Fillet 18.5

proper chips, mushy peas, tartar sauce, fresh lemon wedge

Smaller Portion 14

1kg Mussels 19

cooked in a creamy white wine, garlic, chilli & parsley sauce, chips & crusty baguette for dipping (gf*)

Thai Green Seafood Curry 21

poached haddock, sea bass & king prawns, spring onions, chilli, steamed rice & pitta bread (gf*) (df)

add small chips £2

Sautéed King Prawn Linguine 19

olives & fine beans, creamy pesto sauce, garlic bread

Grill

6oz Smash Burger 18.5

gooey cheese & bacon, burger relish, shredded lettuce, proper chips & onion rings

make it massive? double your patty! 4

16oz Gammon Steak 18

chips, two fried eggs & pineapple, house salad (gf*)(df*)

smaller Portion - 14

10oz Locally Sourced Sirloin Steak 28

proper chips, homemade onion rings, confit flat cap mushrooms, roast tomato, house salad (gf*)(df*)

10oz Locally Sourced Fillet Steak 37

proper chips, homemade onion rings, confit flat cap mushrooms, roast tomato, house salad (gf*)(df*)

Sauces

Cajun Sauce

(gf*) 4

Pepper Sauce

(gf*) 4

Garlic & Parsley Butter

(gf*) 3

Baguettes

available 12pm - 3pm

All served in baked sourdough baguette with
balsamic glazed house salad

Add melted cheese to any - 2

Creamy Cajun Chicken 11.5

spring & crispy onions

Battered Fish Fingers 11

iceberg & tartar sauce

Barbecue Chicken 11.5

chicken breast, with BBQ sauce, bacon and
cheddar

Cheese Savoury 10

cheese, mayonnaise, onion, pepper & parsley
(v*)

Cajun Halloumi 11

cajun sauce, spring & crispy onion (v*)

Veggie Cajun 11

chef's vegetables, in our creamy cajun sauce
(v*)

Allergies & Intolerances

Please make a member of the team aware of any allergies and intolerances before placing an order for food and / or drink.

Note that all of our dishes are prepared in a kitchen where cross contamination can occur. Our kitchen does contain nuts and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients.

ve / * - vegan available - please specify when ordering
v / * - vegetarian available - please specify when ordering
gf* - gluten free available - please specify when ordering
df* - dairy free available - please specify when ordering

Light Bites

available 12pm - 3pm

Breaded Scampi 14

chips, mushy peas and tartar sauce

Small Fish & Chips 14

chips, mushy peas, tartar sauce, fresh lemon
wedge

8oz Gammon Steak 14

chips, two fried eggs, pineapple, house salad
(gf*)(df*)

½ Baguette and Bowl of Soup 10.95

Any of our baguettes, and a bowl of soup

Kids Menu

all 7.50

Crispy Chicken Balls

chips, heinz beans

Grilled Chicken

buttery mash, gravy (gf*)

Fresh Haddock Fish Fingers

chips & beans

Mini Sunday Roast (Sunday Only)

(gf*)

Mini Veggie Cajun

steamed rice (v*) (gf*)

Teriyaki Veggie Stir-Fry

steamed rice (v*) (ve*) (df*)

Sunday

ROAST

Special Sunday Roast - 17

A choice of 2 freshly roasted meats, all served with dripping roast potatoes, creamy mashed potatoes, proper Yorkshire pudding, seasonal vegetables and bottomless gravy!

Bookings are a must to avoid disappointment!

Check out our specials board for more delightful chef's treats!

(Specials not available on Sundays)

Desserts

Hot Sticky Toffee Pudding 7.95

baked in butterscotch sauce, vanilla ice cream

Warm Chocolate Brownie 7.95

vanilla ice cream, chocolate sauce, crushed biscuit (gf*) (df*)

Biscoff & White Chocolate Buttermilk Pancakes 7.95

chocolate & biscoff sauce, vanilla ice cream

Zesty Lime, Maple & Vanilla Crème Brûlée 7.95

classic shortbread

Affogato Al Caffè 7

vanilla ice cream, topped with espresso & biscoff crumb

Rich Chocolate Orange Sponge 7.95

vanilla ice cream, chocolate sauce (ve*) (df*)

3 Scoops of Vanilla Ice Cream (vegan ice cream available) 5

Chocolate sauce? Just ask!

Biscoff sauce? Just ask!

3 Scoops of Refreshing Lemon Sorbet 5

Celebrating?

If you bring your own cake, there will be a surplus charge of £2 per person to provide napkins, cutlery and service :)