



THE FARM HOUSE

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WWW.THEFARMHOUSE.BIZ

PLAN A PARTY AT THE FARM HOUSE

“Step out of the everyday”



An Elizabethan House situated in the heart of this beautiful old market town, with a warm friendly atmosphere and an extensive menu offering traditional English cuisine as well as continental specialities.

Beautiful 15th-century rag-stone barn.

MENU I

Available Monday to Friday, Lunch, Dinner
& Sunday from 4pm

2 courses for £20 per person

3 courses for £25 per person

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Soup of the day, crusty bread (v, gf)

Peruvian steak salad, flat iron steak, black beans,
sweet potato, avocado, crispy corn

Grilled Cornish sardines, spring salad, chimichurri sauce

Mains

Korean Bbq chicken thigh kebab, pita bread, skin of fries, Raita sauce,
kimchi, salad

Traditional fish & chips, mushy peas, tartar sauce & lemon

Goat cheese curd salad, heritage beetroot, poached rhubarb, mint, crispy
broad beans, aged balsamic (v, gf)

Sunday Roast

**Traditional sirloin of English beef, roast loin of pork, leg of lamb,
Polenta nut roast (v)**

infused with garlic & rosemary, roast potatoes, Yorkshire pudding,
seasonal vegetables & gravy

**Only available on Sunday's from 4pm*

Desserts

Lemon Meringue pie, poached raspberries, lemon jelly

Selection of Callestick Farm dairy ice creams & fruit sorbets (gf)

Seasonal crème brûlée, shortbread biscuit (gf)

Some of our dishes may contain or have been in contact with nuts, please let your server know of any allergies or dietary requirements. In order to be able to take advantage of the best of what's in season the menu is subjected to changes. (gf)- dishes can be made gluten free friendly

MENU 2

Available Monday to Saturday, Lunch, Dinner
& Sunday from 4pm

2 courses for £25 per person

3 courses for £30 per person

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Vegan salad, organic quinoa, avocado, edamame beans, crispy tofu, chilli, coriander dressing (V, gf)

Oxtail & parsley terrine, rhubarb chutney, toast (gf)

Beetroot & gin cured salmon, avocado, crème fraiche, caper berries & toast

Mains

Kentish pork & chorizo burger, streaky bacon, Monterey Jack, chimichurri sauce, chips, coleslaw

King prawn gluten free linguine, coriander, garlic, chilli, ginger, Spring onion, cherry tomato (gf)

'Not only for vegans' spring pea & broad bean vegan gnocchi, wild garlic, mint & pomegranate

Sunday Roast

Traditional sirloin of English beef, roast loin of pork, leg of lamb, Polenta nut roast (v)

infused with garlic & rosemary, roast potatoes, Yorkshire pudding, seasonal vegetables & gravy

**Only available on Sunday's from 4pm*

Desserts

Vegan chocolate & avocado mousse, honeycomb crumbs

Passion fruit & white chocolate cheesecake, blackcurrant sorbet

Seasonal crumble, rhubarb ice cream

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MENU 3

Available Monday to Saturday, Lunch & Dinner

2 courses for £33 per person

3 courses for £40 per person

Pre order required 1 week prior to the event for all guests

Whilst you wait

Selection of freshly baked bread, olive oil, balsamic & olives

Starters

Seared king scallops, wild garlic, Kentish chorizo, radish & fennel salad (gf)

Korean bbq ribs, kimchi, Asian slaw

Grilled red prawns, chimichurri, pineapple & radish salad

Mains

35 day aged 10oz English ribeye, vine tomatoes, flat mushroom, watercress, chips / fries / sweet potato fries (gf)

Rack of English lamb, gratin Dauphinois, ratatouille, bobby beans, aged balsamic jus

Rye Bay brill fillet, handpicked crab risotto, spinach, mango & coriander salsa

Desserts

Chocolate fondant, Morello cherry ice cream

Pineapple carpaccio, mango sorbet, kiwi & mango salsa, coconut crumb (gf, df)

Selection of English & continental cheeses, grapes, quince jelly, biscuits, celery

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CHILDREN'S MENU

Starters:

Toddlers £2.50/ Children up to 12 years £3.50

Seasonal soup of the day & bread (v)

Avocado & cherry tomato salad (v)

Cheese garlic bread (v)

Mains:

Toddlers £4 / Children up to 12 years £6

English beef burger, cheese, salad & chips

Tomato & cheese pasta (v)

South Coast fish & chips, mushy peas & tartar sauce

Chicken breast, chips, peas & gravy

British pork sausage, chips, peas & gravy

Sunday roast available every Sunday: Beef, lamb or pork

Desserts:

Toddlers £2/ Children up to 12 years £4

Selection of Callestick ice cream & sorbet

Cheddar cheese, biscuits, grapes & celery

Chocolate brownie, vanilla ice cream

Seasonal crumble, vanilla ice cream

Fruit salad (v, gf)

Pip Organic fruit & vegetable rainbow lolly (v)

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