

FARMERS ARMS

POYNTON

TRADITIONAL SUNDAY LUNCH

We serve our roasts every Sunday from 12 noon

WHILE YOU WAIT

Pork Crackling • £4.00

With apple sauce.

Yorkie Dippers • £4.00

Home-cooked Yorkshire pudding strips with a rich beef gravy.

CHOICE OF ROASTS

All served with garlic & rosemary roast potatoes, maple roast carrots & parsnips, rich gravy, a selection of seasonal green vegetables & a home-cooked Yorkshire pudding.

Topside of Beef • £19.95

With roasted shallots & horseradish.

Beef & Gammon Duo • £19.95

With pork & apricot stuffing.

Chicken Supreme • £18.95

With stuffing & a pig in blanket.

Honey Mustard Roast Gammon • £18.95

With pork & apricot stuffing.

Nut Roast (v, vga) • £17.95

With vegetarian gravy.

Chef's Special

Slow Braised Minted Lamb Shank • £23.95

Served with garlic & rosemary potatoes, seasonal vegetables, gravy & a Yorkshire pudding.

SUNDAY SIDES

Pigs in Blankets • £5.95 • Mashed Potato (v) • £4.95 • Yorkshire Pudding (v) • £1.25

Cauliflower Cheese (v) • £5.00

With toasted Italian cheese breadcrumbs.



FOOD ALLERGIES & INTOLERANCES - SCAN THE QR CODE FOR FULL ALLERGEN & NUTRITION INFORMATION, INCLUDING GLUTEN FREE

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills etc.) & food preparation areas may be shared & fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones. Adults need 2,000 kJ per day.

(v) - vegetarian (vgn) - vegan (vga) - vegan option available (sp) - small portion

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SMALL PLATES

Soup of the Day (v) • £7.50

Served with warm rustic bread.

Ask server for today's choice.

Buttermilk Fried Chicken • £9.95

Crispy buttermilk chicken thighs with black garlic aioli, a drizzle of truffle honey & pickled pink shallots.

Sautéed Truffled Mushrooms (vgn) • £8.95

A mix of sautéed chestnut mushrooms, tossed in truffle oil & served on toasted sourdough with a sticky balsamic glaze.

Dizzy Blonde Haddock Goujons • £7.95

Line-caught haddock in a light, crisp batter made with our own Robinsons Dizzy Blonde ale. Served with curry sauce for dipping.

Chicken Liver Parfait • £8.95

Smooth, rich & indulgent. Our chicken liver parfait is paired with a red onion chutney & crostini.

Citrus Hummus & Flatbread (v) • £7.25

A smooth blend of chickpeas, tahini, lemon & garlic, with a citrus twist. Served with grilled flatbread & crisp, colourful crudités.

Harissa & Honey Halloumi • £8.95

Crisp halloumi fries tossed in a sticky harissa & honey glaze, topped with pickled pink onions, fresh mint & pomegranate.

SIGNATURE PLATES

Comforting plates and timeless pub favourites.

Roast Salmon with Caper & Shallot Butter • £21.95

Oven-roasted Scottish salmon fillet served over buttery mashed potatoes with sautéed green beans & a warm caper & shallot butter sauce.

Dizzy Blonde Beer-Battered Fish & Chips • £18.75

(sp • £14.95)

Line-caught haddock in a light, crisp batter made with our own Robinsons Dizzy Blonde ale. Served with triple-cooked chips, mushy peas & chunky tartare sauce.

Add Curry Sauce (v) • £2.00 Add Bread & Butter (v) • £2.00

Rump Steak • 10oz £25.95 5oz £16.95

Cut from the loin & known for its balance of tenderness & flavour, with a fat cap that crisps up beautifully on the grill. Served with triple-cooked chips, a crisp onion nest, charred hispi cabbage & beer mustard dressing.

Golden Wholetail Scampi • £17.50 (sp • £13.50)

Crispy breaded wholetail scampi, fried until golden & served with triple-cooked chips, garden peas & chunky tartare sauce.

Unicorn Ale & Steak Pie • £18.75

Our best-selling pie, slow-cooked with care & packed with flavour. Tender beef is braised in a rich gravy made using our very own Robinsons Unicorn Ale. In golden shortcrust pastry, served with creamy mashed potato, seasonal vegetables & a good helping of red wine gravy.

Chicken & Ham Pie • £18.75

A golden shortcrust pie filled with tender chicken, pulled ham hock, leek & thyme in a creamy sauce. Served with creamy mashed potato & seasonal vegetables.

Cheese & Onion Pie (v) • £18.75

Vintage Cheddar, sliced potato & braised leek in a buttery shortcrust pastry, finished with a touch of Emmental & cider. Served with creamy mashed potato & seasonal vegetables.

SALADS

Warm Beetroot Tart Salad (vgn) • £15.95

Beetroot & caramelised onion tart served warm with a toasted seed topping, set on dressed mixed leaves with candied beetroot & a balsamic glaze.

Chicken Caesar Salad • £16.95

Grilled chicken breast, crispy bacon & anchovies on a bed of crisp dressed leaves, with sourdough croutons & shavings of aged Italian cheese.

BURGERS

Brioche-style buns, crispy fries, & big flavours.

Rooted & Stacked (vgn) • £16.95

A bold plant-based burger made with a THIS® patty, stacked with zingy tomato salsa & pickled pink onions for that fresh crunch.

Big flavour, no compromise.

Korean Chicken Burger • £17.95

Succulent Korean-spiced chicken thighs stacked with crunchy pickled sesame slaw, finished with a generous helping of sweet & spicy gochujang ketchup.

Farmers Arms Burger • £17.95

A seasoned 7oz beef patty stacked with melted American cheese, streaky bacon, our signature burger sauce & a crunchy dill pickle. Familiar, smoky & made for proper pub cravings.

SIDE ORDERS

Crispy Fries (vgn) • £4.75 • Triple-Cooked Chips (vgn) • £4.75 • Garlic, Truffle & Italian Cheese Fries (v) • £6.00

Chicken Salt Fries • £5.00 • Seasonal Vegetables (v) • £5.00 • Beer-Battered Onion Rings • £5.00

Peppercorn Sauce • £3.00 • Charred Hispi Cabbage With beer mustard dressing • £5.00