

IF YOU HAVE AN ALLERGY OR INTOLERANCE, PLEASE SPEAK TO A MEMBER
OF STAFF BEFORE YOU ORDER FOOD AND DRINKS.



THE
FARM
HOUSE
AT MACKWORTH

Our Sunday menu is available between
12pm - 5pm and our last booking for roasts
is at 4pm, but once they're gone, they're
gone so arrive early!

SUNDAY MENU

STARTERS

Charcoal oven-roasted marinated duck skewers, Asian salad, sticky plum dressing, toasted sesame.....£7.50

Slow-cooked pork & potato hash, poached egg, hollandaise.....£6.50

Josper grilled mackerel fillet, dressed rocket, honey & pomegranate dressing.....£6.95

Rosary goat's cheese panna cotta, beetroot purée, pickled heritage beets.....£5.95

Homemade smoked haddock chowder, soft poached hen egg.....£6.50

ROASTS

Our meat roasts come with beef dripping roast potatoes and a Yorkshire pudding, honey roasted carrots & parsnips, rich gravy and our extra special cauliflower cheese and brown butter croûtons.

For vegetarians we serve roast potatoes and Yorkshires that haven't been cooked in beef dripping.

British sirloin & short rib.....£15.95

12 hour brined British chicken.....£13.95

Blythburgh pork loin.....£13.95

Homemade nut roast (v).....£11.95

Children's roast – choose any of our delicious roast dinners with all the trimmings; half the portion & half the price – perfect for those aged 5-12 years old.

MAINS

Rosary goat's cheese penne, Josper roasted peppers, semi-dried thyme & garlic tomatoes, rocket, extra virgin olive oil (v).....£9.95

Gloucester Old Spot sausages, creamed mash, bacon, onion gravy.....£10.50

Ale battered fish, triple cooked chips, sweet mushy garden peas, rapeseed mayo tartare sauce.....£11.95

The Farmhouse at Mackworth burger; pulled beef short rib, sticky bacon & onion jam, seeded cream enriched bun, mustard & rapeseed mayonnaise, triple cooked chips.....£12.95

SIDES

£2.95 EACH

Buttered kale / Beer battered onion rings / Triple cooked chips / Roasted flat mushroom / Humble greens / Sweet potato fries / Mixed salad / Potato gratin

CHARCOAL OVEN STEAKS

Our beef is sourced from John Penny & Son, who have been at Low Green Farm in Yorkshire for over 200 years. It is matured for a minimum of 28 days and comes from pure bred Limousin and Charolais cattle.

The cows are fed on grass for as much of the year as possible and their stalls are even fitted with a special massage machine to keep them relaxed!

Our steaks are cooked in a Josper charcoal oven and come with your choice of two sides, except the Flat Iron and Rump which are served with chips, grilled mushroom and Béarnaise sauce.

8oz FLAT IRON (28 DAY AGED).....£14.95

Taken from the blade, behind the neck and tender with a rich flavour. We'd recommend having this cut medium rare.

8oz RUMP (35 DAY AGED).....£18.95

One of the tastiest cuts; the rump isn't as tender as others but it's all about the flavour with this one.

10oz RIB EYE (35 DAY AGED).....£22.95

You get the best of both worlds with our rib eye; nicely tender and packed with flavour all down to lots of marbling.

8oz SIRLOIN (35 DAY AGED).....£23.95

Taken from the upper middle of the cow, this is a lean, tender and juicy cut with little marbling.

8oz FILLET (28 DAY AGED).....£25.95

The most prized cut of them all, the fillet is incredibly tender.

18oz ON THE BONE SIRLOIN (35 DAY AGED).....£29.95

Same as the sirloin but on the bone for extra great flavour. This is a big bit of steak!

20oz CHATEAUBRIAND (28 DAY AGED).....£49.95

The classic cut to share, taken from the centre tenderloin, next to the fillet. For Two

Merlot Gravy / Melted Blue Cheese
Béarnaise / Crushed Black Peppercorn
£1.50 EACH

WOOD FIRED PIZZAS

When it comes to pizza we like to think that ours are pretty special.

Using our very own dough recipe and the finest toppings, these crispy sourdough pizzas are cooked to perfection at around 350 degrees in our wood fired oven.

You can even go and watch them being made.

Marinated buffalo mozzarella, mozzarella, cherry tomatoes, basil (v).....£7.95

Salami pepperoni, peppadew peppers, green chillies, jalapeños.....£9.95

Parma ham, cherry tomatoes, buffalo mozzarella, caramelised pineapple.....£9.75

Spicy chilli chicken, red onion, garlic, chilli, peppadew peppers, goat's cheese.....£9.75

Smoked streaky bacon, West Country brie, red onion, cherry tomatoes.....£9.75

Goat's cheese, marinated mozzarella, peppadew peppers, spinach, olives (v).....£8.75

Chorizo iberico, salami pepperoni, beef ragu, parma hama.....£11.50

Smoked mackerel, king prawns, confit garlic butter base, marinated mozzarella, mascarpone, rocket, soft boiled egg.....£12.50

GARLIC SOURDOUGH.....£3.00

Stone baked sourdough pizza, confit garlic butter, flat leaf parsley (v)

TOMATO BREAD.....£3.50

Stone baked sourdough pizza, confit garlic butter, tomato sauce, chilli oil (v)

DESSERTS

Warm gooey chocolate brownie, vanilla flavoured ice cream (v).....	£5.95
Rich sticky date & toffee pudding, clotted cream.....	£5.95
Granny Smith apple & butterscotch crumble, vanilla flavoured ice cream (v).....	£5.95
Glazed Jospier lemon tart, clotted cream (v).....	£5.95
Caramelised poached pear crème brûlée, walnut shortbread (v).....	£5.95
Dark chocolate & praline pot, homemade biscotti (v).....	£5.95
The Farmhouse at Mackworth cheeseboard; crackers, frozen grapes, apple & cider chutney.....	£7.50

DESSERT WINES

125ML BOTTLE

QUADY WINERY, ESSENSIA ORANGE MUSCAT, USA 15%.....	£7.90	£23.00
Sweet oranges, apricots and balanced with a fine citric acidity		
CARLO PELLEGRINO, PASSITO DI PANTELLERIA, ITALY 15%.....	£7.90	£23.00
Dried fruits and apricots; elegant in style		
SAINT CLAIR, AWATERE NOBLE RIESLING, NEW ZEALAND 12.5%.....	£10.55	£31.00
Pear and stone fruits with a long lingering sweet honey finish		
CASTELNAU DE SUDUIRAUNT, SAUTERNES, FRANCE 14%.....	£10.55	£31.00
Aromas of orange blossom and spices; soft and delicate		

HOT DRINKS

Caffé latte.....	£2.40
Espresso.....	£2.30
Double espresso.....	£2.80
Mocha.....	£2.40
Americano.....	£2.30
Cappuccino.....	£2.40
Hot chocolate.....	£2.60

BREW TEA CO.

£2.20 EACH

English breakfast
Earl grey
Moroccan mint
Green tea
Fruit punch
Decaffeinated tea



ALL FOOD IS PREPARED IN KITCHENS WHERE NUTS, GLUTEN AND OTHER ALLERGENS COULD BE PRESENT AND OUR MENU DESCRIPTIONS CANNOT INCLUDE ALL INGREDIENTS. IF YOU HAVE A FOOD ALLERGY PLEASE LET US KNOW BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE. IF YOU SEE A (V) NEXT TO ANY OF OUR DISHES THEN IT'S SUITABLE FOR VEGETARIANS. OUR FOOD IS GM-FREE. WHERE WE STATE A WEIGHT, IT'S A RAW WEIGHT AND 1OZ EQUALS APPROXIMATELY 28 GRAMS. SOME OUR FISH AND POULTRY DISHES MAY CONTAIN BONES.