

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

Here at The Farmhouse at Mackworth we love our food.  
So we keep things simple by doing our best to pick  
quality ingredients, cooked perfectly to give you lots  
of flavour. One way we do this is by using our  
Josper charcoal oven for some of our dishes. It cooks  
really quickly at 400 degrees meaning you get  
a great smoky, juicy flavour; perfect for our steaks.

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**DINNER**

## STARTERS

Josper glazed peanut chicken skewers, spring onion, carrot, roasted nuts, satay sauce  
£6.95

Marinated spiced aubergine, rocket & radish salad, roast garlic yogurt, toasted seeds (v)  
£5.95

Smoked salmon, pickled cucumber, apple & fennel salad, dill cream cheese, rye bread  
£6.95

Cured breast of duck, roasted peaches, walnuts, chicory  
£6.95

Summer vegetable soup, kale, pesto, malted brown bloomer (v)  
£5.50

Josper roasted mussels, fresh lemon, parsley  
£6.50

## SHARERS

Marinated olives (v)  
£2.95

Hummus, olives, peppers, feta, warm pitta (v)  
£7.50

Rosemary & garlic baked camembert, sticky onion jam, toasted sourdough (v)  
£10.95

Fish platter; cold poached salmon, mini prawn cocktail, smoked salmon, crispy whitebait, tartare sauce, lemon mayonnaise, buttered brown bread  
£15.95

## MAINS

Nicoise salad; little gem, herbed new potatoes, soft boiled egg, green beans, cherry tomatoes, Kalamanta olives, toasted pumpkin seeds, french dressing (v).....£8.95  
Add Josper grilled chicken breast £3.00  
or charred salmon fillet £4.00

Balsamic pulled beef burger; beef patty, balsamic pulled beef short rib, smokey tomato ketchup, seeded cream enriched bun, mustard & rapeseed mayonnaise, skinny fries.....£12.95

Wild mushroom linguine, sautéed spinach, black truffle, wild rocket (v).....£10.50

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

Smoked fish pie, cheddar & chive mash, spring greens, carrots.....£13.95

Pan-fried salmon, pak choi, peppers, spring onion, sautéed potatoes, basil, fresh lemon.....£13.95

Roast chicken breast, chantenay carrots, herbs, roasted new potatoes, marinated mozzarella, cured ham, chicken truffle sauce.....£12.95  
We serve this dish in the paper it's cooked in to retain all the flavours

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

Josper smoked & braised beef short rib, triple cooked chips, pickled red cabbage slaw.....£16.95

Harissa rump of lamb, cumin sautéed potatoes, radish, spring onion salad, mint yogurt dressing.....£15.95

Honey & cumin roasted squash, feta, chick pea, cous cous, hazelnut & pepper salad (v).....£9.95

## SIDES

Skinny fries (v).....£2.95 / Sweet potato fries (v).....£3.50 / Parmesan mac & cheese (v).....£3.50  
Josper roasted cauliflower & broccoli, chilli & garlic (v).....£2.95 / Nicoise side salad (v).....£2.95

## CHARCOAL OVEN STEAKS

We've handpicked the finest producers of beef across Britain and the US who provide us with the best quality cuts all matured for a minimum of 28 days. When we cook your steak in our Josper charcoal oven you get the best cut, cooked perfectly and full of smoky flavour.

*Cooked over 400 degree coals in our Josper charcoal oven, all our steaks are served with triple cooked chips, truffle butter, charcoal grilled vine tomatoes and a Josper smoked Portobello mushroom.*

### BRITISH ISLES

**8oz RUMP** (35 DAY AGED).....£16.95

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

**8oz SIRLOIN** (35 DAY AGED).....£19.95

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

**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 FILLET** (28 DAY AGED).....£23.95

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

### USDA

**10oz RIB EYE**.....£29.95

Exceptional quality beef from the States, a USDA grade rib eye with great marbling which creates superior flavour.

### LARGER CUTS

**14oz T-BONE**.....£26.95

A crosscut steak which includes part of the fillet and sirloin, separated by a bone in the shape of a "T", and that's why it's called the T-bone steak.

**14oz CÔTE DE BOEUF** (35 DAY AGED).....£28.95

From the Welsh Cambrian Mountains. A bone in rib eye which is both dry aged and cooked on the bone adding incredible flavour.

**35oz BULL'S HEAD** (28 DAY AGED) .....£22.95 EACH

A double bone in rib eye which has been butterflied.

FOR TWO PEOPLE  
TO SHARE

**20oz CHATEAUBRIAND** (28 DAY AGED).....£26.95 EACH

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

FOR TWO PEOPLE  
TO SHARE

**PEPPERCORN / BÉARNAISE £1.95 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, sun-dried tomatoes, basil (v).....£7.95

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

Parma ham, sun-dried tomatoes, buffalo mozzarella, caramelised pineapple.....£9.75

Blackened jerk chicken, garlic butter base, marinated buffalo mozzarella, sweet peppers, red onion, caramelised pineapple.....£9.75

Smoked streaky bacon, West Country brie, red onion, sun-dried tomatoes.....£9.75

Mascarpone, spinach, black olives, soft boiled egg, grated nutmeg (v).....£8.75

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

Smoked salmon, lemon & parsley butter base, crème fraîche, marinated buffalo mozzarella, samphire, soft boiled egg, crispy fried capers....£12.50

### SWAP HALF OF ANY PIZZA FOR OUR HOUSE SALAD WITH A BALSAMIC DRESSING.

**GARLIC BREAD**.....£3.00

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

**TOMATO BREAD**.....£3.50

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

## DESSERTS

Chocolate brownie, rice krispie shard, vanilla ice cream (v).....	£5.95
Apple crumble tart, vanilla ice cream (v).....	£5.95
Seasonal berry pavlova, red berry coulis (v).....	£5.95
Plum & vanilla sweet cheese, roasted hazelnut, white chocolate crumb (v).....	£5.95
Peach melba sundae (v).....	£6.50
Cheese plate; Blue Monday, Tunworth, Montgomery Cheddar, crackers, grapes, apricot & ginger chutney.....	£8.95
Sharer; mini chocolate brownie, mini plum & vanilla sweet cheese, seasonal berry pavlova (v).....	£12.95

## DESSERT WINES

	125ML	BOTTLE
<b>QUADY WINERY, ESSENSIA</b> <b>ORANGE MUSCAT</b> , USA 15%.....	£7.90	£23.00
Sweet oranges, apricots and balanced with a fine citric acidity		
<b>CARLO PELLEGRINO, PASSITO</b> <b>DI PANTELLERIA</b> , ITALY 15%.....	£7.90	£23.00
Complex & elegant in style, dried fruits & apricots - this one lasts		
<b>SAINT CLAIR, AWATERE</b> <b>NOBLE RIESLING</b> , NEW ZEALAND 12.5%.....	£10.55	£31.00
This is lush - pear & stone fruit with long lingering sweet honey finish		
<b>CASTELNAU DE SUDIRAUNT</b> , <b>SAUTERNES</b> , FRANCE 14%.....	£10.55	£31.00
Big, sickly, gorgeous, beautiful flavour - the ultimate dessert wine for us		

## HOT DRINKS

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. WE REGRET THAT WE CANNOT GUARANTEE THAT ANY OF OUR PRODUCTS ARE FREE FROM NUTS OR NUT DERIVATIVES.

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 OF OUR FISH AND POULTRY DISHES MAY CONTAIN BONES.