

Our Menu

Food at the Ffarm

Available to pre-order for **Monday, Wednesday & Friday** evening (an alternate menu applies for Saturday & Sunday)

The Restaurant is closed on Tuesday & Thursday



We create all your dishes ourselves at home here at the Ffarm and we source as much fresh local produce as we can. We provide warm bread to start and our mains are accompanied by potatoes and seasonal vegetables unless otherwise stated.

Those dishes suitable for Vegetarians are marked (v)

Our Soups & Starters

- Mushroom Soup with a splash of Sherry **£5** (v)
- Ffarm House Vegetable Soup **£5** (v)
- Tomato & Red Pepper Soup **£5** (v)
- Broccoli & Stilton Soup **£5** (v)
- Melon Slices draped with Parma Ham, drizzled with a Raspberry Vinaigrette **£6**
- Tomato, lightly toasted Mozzarella, Black Olive & Basil Salad drizzled with Olive Oil & Black Pepper **£6** (v)
- Warm Goats Cheese on a Toasted Bruschetta served on a bed of Mixed Leaves, drizzled with Balsamic Vinegar **£6** (v)
- Warm Salad of Sautéed Bacon & Black Pudding with a Ffarm Vinaigrette **£6**
- Smoked Fish Platter served on a bed of leaves, scattered with fresh fruits and drizzled with Balsamic Vinegar **£7**
- Warm Chicken, Chorizo, Pistachio & Pine Nut Salad with mixed leaves and a Ffarm Vinaigrette **£7**

Our Mains

- Pea & Goats Cheese Risotto **£14** (v)
- Cajun Mixed Bean & Vegetarian Sausage Cassoulet **£14** (v)
- Boeuf Bourguignon - traditional French Casserole with Shallots, Carrots & Mushrooms **£15**
- Breast of Chicken stuffed with Mozzarella & Herbs, wrapped in Pancetta and served with a White Wine Jus **£15**
- Pork, Apple & Cider Casserole served on a bed of Basmati & Wild Rice **£15**
- Welsh Lamb Steaks accompanied by a rich Red Wine & Mint gravy **£16** (a smaller portion is available for those with a smaller appetite for **£12**)
- Roasted Fillet of Salmon served with either Vegetables or a Salad as preferred **£15**
- Smoked Cod Fillet served on a bed of Spinach and accompanied by Garlic Green Beans **£16**
- A large serving of local Mussels (Conwy or Menai Mussels depending on the season) with a Marinière cream sauce and French Fries **£17** (this can be served as two smaller portions if you both wish to share this fantastic local delicacy)
- Rib Eye or Sirloin Steak simply pan fried in Olive Oil and served with Tomatoes, Mushrooms and Chips **£18**
- Rib Eye or Sirloin Steak pan fried in Olive Oil and served with a Brandy & Cream Sauce **£19**
- Prime Fillet Steak of Welsh Beef pan fried in Olive Oil and served with a Brandy & Cream Sauce **£22**

Our Desserts

- Parisella's of Conwy Ice Creams & Sorbets - please ask for today's flavours (2 scoops **£4**, 3 scoops, **£5** and add a selection of seasonal fruit for just **£1** more) (v)
- Dark Chocolate & Brandy Mousse **£5** (v)
- Meringue Nest filled with freshly whipped Cream and decorated with seasonal Fruits **£5** (v)
- Lemon & Mascarpone Cheesecake **£6** (v)
- Fruit Crumble with Custard **£5** or with Parisella's Vanilla Ice Cream **£6** (v)
- A selection of 5 Welsh Cheeses, Crackers, Chutney & Grapes **£8** or as a sharing plate for two to share **£12**
- Tea, Coffee or Fruit Tea to finish (complete with a selection of Chocolates & Mint Crisps) **£2.50**

If you have any allergies or are intolerant to certain foods then please contact us before placing your order and we will be happy to advise on the ingredients in our dishes. We can usually adapt our recipes to exclude certain specific ingredients or suggest alternatives that would be allergen free.

All prices are inclusive of VAT