

Our Menu

Food at the Ffarm

Available to pre-order for **Saturday & Sunday** evening
(an alternate menu applies for Monday, Wednesday & Friday)
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)
- Carrot & Coriander Soup **£5** (v)
- Broccoli & Stilton Soup **£5** (v)
- Asparagus Spears wrapped in Parma Ham and drizzled with a Blueberry Vinaigrette **£6**
- Welsh Blue Rarebit - a slight twist on this local classic **£6** (v)
- Greek Salad - Feta Cheese, Olives, Cucumber & Tomatoes on a bed of mixed leaves **£6** (v)
- Ffarm Chicken Liver Pate with Port & Raisins **£6**
- Medley of Prawns, Mushrooms & Capers cooked in Garlic & White Wine with a little chilli, served on a Granary Crouton **£7**
- Smoked Chicken Breast on a bed of Rocket with Orange Slices, drizzled with a Raspberry Vinaigrette **£7**

Our Mains

- Ffarm Nut Roast served with a White Wine Jus **£14** (v)
- Mushroom Stroganoff served on a bed of Basmati & Wild Rice **£14** (v)
- Beef Stroganoff - tender strips of Beef in a creamy Smoked Paprika sauce on a bed of Basmati & Wild Rice **£15**
- Coq Au Vin - traditional French Casserole with Button Mushrooms, Lardons & Celery **£15**
- Pork Tenderloin rolled with a Prune & Sage stuffing, wrapped in Pancetta & served with a White Wine Jus **£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**
- Fillet of Haddock on a medley of Chorizo, Cherry Tomatoes, Green Beans & Baby New Potatoes **£16**
- Leek, Spinach & Smoked Fish Risotto **£17** (this can be served as two smaller portions if you both wish to share this fantastic local delicacy as a starter or as a small main)
- 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)
- Coffee Cheesecake on a crushed Ginger Biscuit base **£6** (v)
- Ffarm Mess - our take on this traditional classic with crushed Amoretti biscuits and a splash of Almond Liqueur **£5** (v)
- Scottish Cranachan - toasted Oats, Raspberries, Crème Fraîche, Honey and a wee dash of Whisky **£7** (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