



Arthur's Farm Kitchen

Proud to be community-owned
All profits reinvested into community & environmental projects

Please order at the counter
when you are ready

See our specials board for chef's seasonal lunch choice of the day

Mains

Soup & Welsh Rarebit (GFA) (V) £14.50
Homemade vegan prebiotic packed soup served with Welsh Rarebit and choice of kimchi or coleslaw.

Autumn rainbow salad (VeA) (GF) £16.75
Mixed seasonal leaves, circled by our seasonal salad, with kimchi and coleslaw and a homemade apple cider, honey and mustard dressing. Topped with a choice of grilled goats cheese, vegan falafel or harissa spiced free range chicken breast.

Local egg, free range omelette with mature Belton organic cheese (v)
£13.95*

With gardeners salad & choice of kimchi or coleslaw.

Chef's Fodder boards (GFA) (Va) £14.95
Choice of Fordhall free range pork and garden herb pate or baked Welsh Perl Wen Brie with a basil pesto drizzle, served with farmhouse seasonal chutney, Fordhall side salad, organic sourdough and Chef's homemade pickles.

Please see our specials
board for chef's latest
specials.

Please ask for our Children's Menu



(V) Vegetarian, (VA) Vegetarian available,
(GFA) Gluten Free bread available on request.
Please note that due to our small kitchen we cannot
guarantee this is a gluten free or nut free area.
(Ve) Vegan, (VeA) Vegan Available

Light Bites

Soup of the day (V) (VeA) (GFA) £6.50

Vegan prebiotic soup, packed with seasonal goodness served with local bread and Welsh butter

Staffordshire oatcakes (V) £8.75

Filled with organic melted cheddar served, salad & choice of kimchi or coleslaw

(*Add some tasty extras - see below)

Welsh Rarebit (V) (GFA) £8.95 *

A Fordhall favourite made with mature organic cheddar and mustard, on toasted locally baked bread, with choice of kimchi or coleslaw and Fordhall salad garnish.

* Tasty Extras:

Fordhall bacon / Fordhall gluten free sausage £2.15
Organic tomatoes / organic baked beans / organic mushrooms, free-range fried egg / toast & butter £1.75

Baguettes & sandwiches

Served with a Fordhall dressed seasonal salad garnish with choice of kimchi or coleslaw

Fordhall Gloucester Old Spot BBQ pork baguette
with pickled organic red cabbage (GFA) £13.50

Toasted Harissa roast chicken sandwich (GFA) £13.50
Free range spiced chicken with red pepper and bacon mayonnaise, lettuce & tomato on toasted bread

Perl Wen Brie and bacon baguette (GFA) (VeA) £12.75
Cold Welsh brie, served with chef's red onion and beetroot jam (vegan cheese option available)

Fordhall ham hock & pickled cucumber baguette
Garnished with fragrant beef tomato (GFA) £11.95

Homemade roast butterbean and pepper falafel baguette with tomato chutney and fresh spinach.
(GFA) (Ve) £11.50



All dishes are prepared fresh in our kitchen. We choose not to use a microwave or fryer and so we appreciate your patience, as we bring your food to you as quickly as possible.

Lunch

Autumn Menu
Kitchen orders taken
10am until 3pm

Please advise us of
any dietary
requirements
when ordering

Gut friendly
food!

Our salad contains
20 different fresh
ingredients to help
feed your friendly
gut bugs

Get in touch: Tel: 01630 638696 Email: project@fordhallfarm.com