

# The Farmers Arms

*'Waen Bar' - Guest House and Tea room.*

-Serving Breakfasts, Lunch, Afternoon Teas and general 'Chill out with friends and family', Casual dining. - *Life should be fun!*



*Our belief is that 'Fresh, Local and Homemade, tastes great'  
Almost everything on our Menu is made here, on the premises, so  
we know what goes into your meal.*

## The Farmers sharing / grazing menu

*-choose a couple of things you fancy or share, chat and enjoy a selection of small plates with friends £5.50 each or 3 for £15*

**HOMEMADE** broccoli & stilton soup with fresh baked seeded roll.

**Baked Camembert with Rosemary and Thyme with freshly baked bread and chutney for dipping.**

**Local award winning butcher's Sausage from Clwyd Williams in Llandyrnog - slow roasted with dips.**

**Homemade cheese, pepper, onion, & tomato QUICHE  
with homemade coleslaw.**

**Caprese salad -Buffalo Mozzarella sliced with vine tomatoes, basil and balsamic drizzle -say if you'd like it warming under the grill.**

**Pork, Cranberry and chestnut pâté with sourdough toast.**

**Homemade Prawn cocktail with sundried tomato and buttered bread.**

**Mini fish board -Homemade smoked mackerel pâté, sliced smoked salmon with capers on a bed of Avocado salad with a lemon and garlic dressing.**

**Homemade 'polpette' meatballs in a homemade red wine and tomato sauce.**

**Pan fried Halloumi on a bed of tomato Quinoa or Couscous with homemade Chilli Jam and yogurt mint dressing.**

**Creamy Garlic Mushrooms cooked in wine with a grilled cheddar and parmesan topping.**

**Mexican spiced pan fried chicken in a wrap with red and yellow peppers served with homemade tomato and onion salsa and yogurt mint dip.**

*Side- fresh baked french bread with olives and dipping oil £2.50.*

## Selection of Desserts

**-£5 EACH**

HOMEMADE – APPLE & CINNAMON CRUMBLE WITH VANILLA CUSTARD

OR TRADITIONAL ICE CREAM

HOMEMADE WHITE CHOCOLATE AND RASPBERRY, MASCARPONE  
CHEESECAKE

HOMEMADE BRIOCHE BREAD AND BUTTER PUDDING WITH VANILLA  
CUSTARD

STICKY TOFFEE PUDDING WITH VANILLA CUSTARD

OR TRADITIONAL ICE CREAM

COFFEES - £2.20 SMALL

£2.40- LARGE , DOUBLE SHOT

TEA -£2.25

# *Can we get you a brew?*



*Americano black - sml £1.75 -lrg £2.00*

*Flat white - smll £1.95 -lrg £2.20*

*Capuccino sml £2.10 lrg £2.30*

*Latte £2.25*

**HOT CHOCOLATE** -The Best!! £2.25

*or with marshmallows and cream....£2.75*

*Add a syrup or Mocha shot for 50p*

**LIQUOR COFFEES - WHISKY, BRANDY, TIA MARIA -ANYTHING YOU FANCY**

**BLACK, GAELIC STYLE WITH CREAM £4.95 (-say if you'd like sugar)**

*All Teas - £2.50*

## BREAKFAST - BRUNCH MENU

*Full Breakfast* served until lunch time, or possibly later, subject to time and availability. 2 oven roasted butcher's sausages, butcher's thick cut back bacon grilled, 2 very local, free range eggs -poached, scrambled or, if you must, fried. Oven roast tomato, butter fried mushrooms, baked beans.

Buttered toast                      £8.50

*(Add -Extra bacon or sausage £1.20 each)*

*Scrambled egg on toast with smoked salmon              £6.75*

*Bacon or Sausage sandwich or toastie              £5.50*

*Poached or scrambled free range eggs on two slices of toast      £5.50*

*Freshly baked Croissants                      £2.50*

*Toasted cinnamon teacakes with welsh butter      £2.50*

## The Farmers Crêpes - PANCAKES

**LE CITRON** -classic lemon and sugar                      £3.75

**LE PARISIEN** -just glazed with Maple Syrup                      £4.25

**NUTELLA** -classic warmed nutella                      £3.95

-add crushed maltessers and a scoop of vanilla pod ice cream      £4.95

**LA BANANE** - banana, vanilla or honeycombe ice cream, crushed maltessers  
and maple syrup or chocolate sauce.                      £5.95

**LA FRAISE** -stawberries (when available) or mixed sweetened berries, '  
raspberry ripple' ice-cream, raspberry sauce                      £5.95

## **Brunch & Lunch**

*Homemade Soup of the day with freshly baked Roll £5.50*

*-All of our Vegetable based soups are Vegan and are  
gluten free!*

*Freshly Baked baguettes (please note they take 10 mins or so to bake)*

*Cheese and Onion £6.50*

*Egg Mayonnaise £6.75*

*Ham and Tomato £6.95*

*Tuna Mayonnaise with optional cucumber or red onion £7.25*

*Home Roasted chicken with sage and onion stuffing*

*or topside & horseradish £7.25*

*Prawn Marie Rose £7.50*

*Add a bowl of soup with your Baguette for an extra £2.50*

*Jacket potatoes baked to order*

*with Cheese - £6.50*

*With cheese and beans £6.75*

*With Tuna Mayonnaise £6.95*

*With Prawn Marie Rose £7.50*

*Ask -sometimes we have homemade chilli & cheese £7.95*

## **SOMETHING A LITTLE MORE FILLING?**

Home-made Lasagne served with salad garnish  
and home-made garlic bread        £8.50

Home-made Cottage Pie served with Seasonal  
vegetables and home-made gravy    £7.95

Home-made made to order Welsh Rarebit on two  
pieces of thick cut toast served with salad garnish   £6.95

Spaghetti Bolognese .... £7.95

Home-made Quiche (Vegetarian- can be gluten free)  
-served with salad and crusty bread   £6.95

Menu being added to ..... please ask!

## Galettes & Crepes

**Très simple** – just glazed with a thin layer of salted butter £3.50

**Très fromage** – add some grated cheddar and let it start to melt £5.75

**Fromage jambon** – or add some ham to your cheese! #6.50

or do it properly 'Breton' style -add an egg 6.95

**La mediteraneen** - go veggie, med style! Roasted peppers,  
Basil pesto, Feta cheese & olives £6.95

**Le champignon** – mushrooms cooked in olive oil , a little onion,  
garlic, topped with spinach and crème fraîche or brîe. £7.50

**La Caprice** - Basil pesto, tomato, Buffalo mozzarella, basil, rocket with  
balsamic glaze and a dusting of diced onion £7.50

**Le spaniard** - go spicy! Chorizo sausage, mature cheddar,  
roasted peppers and jalapenos with a dusting of paprika #7.95

**While steps are taken to avoid cross contamination at all times, if you have any allergies to any types of food, please ask our advice.**