

FH THE FARMHOUSE

Since 2008, we've had the pleasure of being part of first dates, family celebrations, gatherings with friends and evenings worth remembering. Shared plates, raised glasses and familiar faces have shaped our story.

Our approach has always been simple: honest, comforting food, thoughtfully prepared and served with care in a setting that feels warm from the moment you arrive.

*Because at The Farmhouse, you're never just a guest.
You're part of our family.*



FFH
THE FARMHOUSE

PEACH & RASPBERRY LEMONADE

MOCKTAILS

GINGER LYCHEE COOLER 13

Fragrant lychee and fresh lime topped with ginger ale for a crisp, refreshing finish.

VIRGIN COLADA 12

Creamy coconut blended with tropical pineapple and finished with a swirl of whipped cream.

KIWI KRUSH 12

Sweet kiwi and zesty lemon topped with sparkling lemonade, served over crushed ice.

PEAR DROP 11

Sweet pear and fresh lemon shaken together for a nostalgic, candy-inspired finish.

PEACH & RASPBERRY LEMONADE 12

Juicy peach and raspberry purée topped with sparkling lemonade for a bright, fruity finish.

MANGO SOLERO 13

Juicy mango, tropical pineapple, and creamy coconut blended together for a smooth, refreshing tropical finish.

PURPLE RAIN 12

Blueberry and lychee balanced with zesty lime, topped with sparkling lemonade for a vibrant, fruity finish.

THE PINK PANTHER 15

Raspberry and creamy coconut topped with a delicate pink macaron and finished with a dramatic dry ice experience.

ESPRESSO MARTINI 13

Rich espresso shaken with smooth caramel and coffee syrup, served chilled for a bold, indulgent finish.

CHERRY COLA 11

Sweet cherry and zesty lime topped with classic cola, served over ice.

FROZEN DAIQUIRIS

MANGO 13

BUBBLEGUM 13

STRAWBERRY 13

WICKED & BAD 14

A layered blend of all three flavours.

CUBAN MOJITOS

CLASSIC 12

RED BULL 14

STRAWBERRY 12

MANGO & PASSION 12

COLD DRINKS

STILL WATER

Small 5 | Large 8

SPARKLING WATER

Small 5

APPLE JUICE 6

ORANGE JUICE 6

PINEAPPLE JUICE 6

ALCOHOL-FREE

0% COBRA 7

0% KOPPARBERG 7
Strawberry & Lime

COLA 5

DIET COLA 5

LEMONADE 5

GINGER BEER 5

IRN-BRU 5

RED BULL 6

HOT DRINKS

TEA 5

KARAK CHAI 6

MINT TEA 5

AMERICANO 5

CAPPUCCINO 5

SPANISH LATTE 8

LUXURY HOT CHOCOLATE 10

Belgian chocolate topped with whipped cream, strawberries, and chocolate shavings.



GYOZA CHAAT, LAMB CUTLETS & GULABI SEEKH

SMALL PLATES

LAMB CUTLETS 17

Succulent lamb cutlets marinated in aromatic spices and char-grilled for a smoky finish.

BEEF SHORT RIBS 17

Slow-braised beef short ribs, cooked until tender and glazed in a rich smoky barbecue sauce.

GULAFI SEEKH 14

Flame-grilled minced chicken seekh kebab with onions, peppers, and aromatic spices oozing with melted cheddar.

FH NACHOS 18

For two

Crispy spiced tortilla chips layered with tandoori chicken, jalapeños, and melted cheese, served with harissa ketchup and avocado mayonnaise.

BANG BANG CHICKEN 14

Golden, crispy chicken tenders glazed in our signature Bang Bang sauce.

MALAI TIKKA 16

Succulent chicken tikka in a rich jalapeño cream sauce, finished with melted cheese.

DYNAMITE SHRIMP 17

Golden, crispy shrimp tossed in our spicy dynamite sauce.

AMRITSARI COD 16

Delicately spiced, crispy fried cod served with avocado mayonnaise.

GYOZA CHAAT v 16

Crispy vegetable gyoza parcels served with spiced chickpeas, yoghurt, and tamarind dressing.

MAC & CHEESE CROQUETTES v 13

Golden croquettes filled with creamy macaroni cheese, served with mayonnaise and finished with shaved Parmesan.



MIXED GRILL

STEAK & GRILL

MIXED GRILL 50

Char-grilled chicken breast, Black Angus sirloin steak, and lamb chops. Served with Farmhouse chips and slaw.

BLADE OF BEEF 42

Slow-braised Angus beef short ribs served with mashed potatoes, honey-roasted vegetables and Farmhouse gravy.

BOMBAY BADBOY 40

10 oz sirloin steak in our signature Bombay glaze, served with Farmhouse chips and slaw.

T-BONE 45

16 oz flame-grilled T-bone, served with triple-cooked chips and slaw.

WAGYU RIBEYE 65

Sliced 10 oz Wagyu ribeye steak, served with crispy skin-on fries and slaw.

SEA AND MOUNTAIN 75

10 oz Wagyu ribeye topped with garlic-butter tiger prawns. Served with crispy skin-on fries and slaw.

Enhance your steak with our signature sauces

BOMBAY SAUCE v 5

PEPPERCORN SAUCE v 5

FARMHOUSE GRAVY v 5

ALFREDO SAUCE v 5

CHICKEN

CHICKEN CHILLI MAC 38

Bombay glazed chicken breast with Farmhouse chips, baked macaroni cheese and slaw.

PARMESAN CHICKEN 37

Crispy fried chicken breast topped with spiced béchamel, grilled cheddar and mozzarella. Served over Farmhouse chips and slaw.

HALF ROAST CHICKEN 39

Half roast chicken glazed with roasted garlic butter, served with mashed potatoes, roasted vegetables, a golden Yorkshire pudding, and Farmhouse gravy.

SEAFOOD

INDIAN FISH AND CHIPS 38

Spiced crispy cod fillets served with Farmhouse chips and signature daal.

SICILIAN SEA BASS 40

Pan-fried sea bass served with mashed potatoes, honey-roasted vegetables, and a Sicilian garlic and herb butter sauce.

MAI THAI PRAWNS 42

Chilli garlic fried prawns with caramelised pineapple, served with skin-on fries.

THE PRESIDENTIAL PLATTER 150

Designed for two to share

10 oz Wagyu ribeye, Parmesan chicken, lamb chops, and crispy Amritsari cod with tenderstem broccoli, honey-roasted vegetables, Farmhouse chips, slaw, and signature sauces.

SIDES

FARMHOUSE CHIPS v 6

Our signature creamy spiced chips.

TRIPLE-COOKED CHIPS v 6

SKIN-ON FRIES v 6

MASHED POTATOES v 6

MAC & CHEESE v 7

GARLIC BREAD v 7

Baked with grilled cheese.

CAESAR SALAD v 9

Gem lettuce, cucumber, and brioche croutons, topped with cheese shavings and honey-roasted walnuts. Served with creamy Caesar dressing.

ROASTED VEGETABLES v 8

Honey-roasted carrots, broccoli and parsnips.

Selected items on this page are suitable for kids. Please ask your server if you require any adjustments.



CARBONARA WITH SHRIMP & PEACH & RASPBERRY LEMONADE

BURGERS

Served in a toasted bun with skin-on fries and slaw.

CRISPY CHICKEN 32

Crispy buttermilk fried chicken layered with a four-cheese melt, gherkins, and creamy salad.

ANGUS BEEF 35

Smashed Angus beef patties layered with caramelised onions, gherkins, melted American cheese, and burger sauce.

AFGHAN LAMB 34

Deep-fried crispy spiced lamb patties layered with gem lettuce, tomato and melted American cheese, topped with thinly sliced minted white onion, chilli jam and cooling mint yoghurt.

HALLOUMI & CHILLI JAM v 30

Char-grilled halloumi layered with roasted red peppers, chilli jam, and creamy salad.

PASTA & STIR-FRY

CARBONARA

Rigatoni tossed in a rich, creamy carbonara sauce, finished with fresh parsley and shaved Parmesan.

Choose one of the following:

CHICKEN 32

SHRIMP 34

HALLOUMI v 32

KOREAN STIR-FRY

Egg noodles stir-fried with peppers, onions, shredded carrots and tenderstem broccoli, coated in a rich Korean glaze and finished with sesame seeds and spring onions.

Choose one of the following:

CHICKEN 32

CRISPY BEEF 38

SHRIMP 34

HALLOUMI v 32



BUTTER CHICKEN, FH FRIED RICE & SESAME NAAN

ASIA

A celebration of rich culinary heritage.

PUNJABI LAMB SHANK 45

Slightly Hot — Slow-braised lamb shank cooked for five hours in rich, aromatic Punjabi spices until beautifully tender.

BUTTER CHICKEN 32

Mild — Tender chicken simmered in velvety tomato, garlic and cashew sauce, finished with Kashmiri ghee and delicate smoked paprika.

CHILLI MALAI 40

Choose Chicken, Lamb or Prawn

Slightly Hot — Slow-cooked with green chillies, ginger and garlic in a rich cream sauce, finished with cracked black pepper, butter and coriander.

LAHORI LAMB CHOPS 45

Medium — Char-grilled lamb chops finished with caramelised onions and a rich Lahori glaze. Served with skin-on fries and Asian slaw.

KARAHI 32

Chicken or Lamb (on the bone)

Hot — Slow-cooked with tomatoes, ginger, garlic, green chillies, and aromatic house spices.

CHICKEN PALAK 30

Medium — Tender chicken folded through delicate spinach, garlic and fragrant herbs in the Kashmiri style.

DESI 30

Choose Chicken, Lamb or Prawn

Slightly Hot — Slow-cooked and infused with desi masala, tomatoes and aromatic spices for a tangy finish.

LAMB PILAU 38

Medium — Tender slow-cooked on-the-bone lamb and aromatic brown rice, served with cooling raita yoghurt and our signature daal.

VEGETARIAN

Inspired by the fields of Kashmir.

DAAL MAKHANI v 28

Mild — Slow simmered black lentils enriched with garlic, cumin and fragrant herbs in a buttery sauce.

ALOO MATAR PANEER v 32

Slightly Hot — Potatoes, peas and paneer simmered in a fragrant tomato sauce with garlic, herbs and aromatic spices.

SWEET POTATO, CHANA & SPINACH PATHIA v 30

Mild — Roasted sweet potato, chickpeas and spinach in a rich tomato pathia sauce, with tamarind, ginger and a gentle chilli kick.

BULLET CHILLI PANEER v 30

Hot — Tender paneer cooked with tomatoes, ginger, garlic and southern bullet chillies.

Unless otherwise stated, rice and naan are available separately to complement your chosen dish. Please see our selection of sides below.

SIDES

TANDOORI ROTI v 5

BUTTER NAAN v 5

GARLIC & HERB NAAN v 5

SESAME NAAN v 6

CHEESE & CHILLI NAAN v 6

PESHWARI NAAN v 6

RAITA YOGHURT v 5

JASMINE RICE v 5

PILAU RICE v 5

FH FRIED RICE v 8

Scrambled egg, onions, peppers and carrots, finished with sesame seeds and spring onions.

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THE ULTIMATE ROAST FOR TWO

SUNDAY ROAST

ONLY AVAILABLE ON SUNDAYS
FROM 12 PM – 5 PM

All roasts are served with Yorkshire puddings, sage and onion stuffing, potato fondant, creamy mash, honey-roasted seasonal vegetables, and Farmhouse gravy.

LAMB SHANK 45

Slow-braised lamb shank, cooked until beautifully tender and served in rich Farmhouse gravy.

ROAST CHICKEN 40

Roasted corn-fed half chicken with golden crispy skin, tender and succulent.

WAGYU RIBEYE 70

10 oz Australian Wagyu ribeye, grilled with garlic and rosemary butter.

MUSHROOM & HALLOUMI v 35

Herb-roasted portobello mushrooms with golden fried halloumi.

THE ULTIMATE ROAST FOR TWO 100

The ultimate Sunday sharing feast featuring slow-braised lamb shank, roast chicken, Wagyu ribeye and lamb chops, served with Yorkshire puddings, sage and onion stuffing, potato fondant, creamy mash, honey-roasted seasonal vegetables and Farmhouse gravy.

SIDES

MASHED POTATOES v 6

YORKSHIRE PUDDINGS v 5

SAGE & ONION STUFFING v 5

GARLIC BREAD v 7

Baked with grilled cheese.

FARMHOUSE GRAVY v 5

PEPPERCORN SAUCE v 5

CREAMY MUSHROOM SAUCE v 5

CRANBERRY SAUCE v (Cold) 3

APPLE SAUCE v (Cold) 3

MINT SAUCE v (Cold) 3

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HONEY MANGO CHEESECAKE

DESSERTS

HONEY MANGO CHEESECAKE 14

Creamy honey and mango cheesecake on a ginger and coconut biscuit base, finished with a caramelised glaze and mango ice cream.

BLACK FOREST CHEESECAKE 13

Black Forest cheesecake layered with Morello cherry compote and chocolate crumble. Served with vanilla bean ice cream.

STICKY TOFFEE PUDDING 13

A warm, Medjool date-studded sponge, soaked in rich toffee sauce. Served with vanilla bean ice cream.

BANANA BHAI 15

Caramelised banana with pistachio, kulfi and mango ice cream, whipped cream, Belgian and white chocolate sauces, crushed hazelnuts and cherries.

RAS MALAI MILK CAKE 14

Delicate milk cake soaked in saffron infused milk, topped with ras malai and finished with pistachio praline.

FRENCH TOAST 14

Thick brioche, dipped in cinnamon and vanilla batter, topped with honey butter and fresh berries. Served with vanilla bean ice cream.

NUTELLA DOUGHNUTS 13

Golden mini doughnuts filled with warm, oozing Nutella. Served with vanilla bean ice cream.

MATILDA CAKE 13

Decadent chocolate fudge cake with a molten centre, finished with warm Belgian chocolate ganache.

ETON MESS 15

Creamy vanilla and strawberry gelato layered with crushed meringue, fresh strawberries and berry compote, topped with whipped cream.

GULAB JAMUN 13

Warm gulab jamun served with kulfi ice cream, finished with crushed pistachios.

THE FARMHOUSE ORIGINAL MAGNUM BROWNIES

BELGIAN CHOCOLATE 15

Warm molten chocolate brownie smothered in velvety Belgian chocolate sauce and topped with classic Magnum ice cream.

DUBAI KUNAFI 18

Rich milk chocolate brownie layered with crispy pistachio kunafi, topped with silky chocolate sauce and Magnum ice cream, finished with gold leaf.

SIGNATURE PLATTER 40

Honey mango cheesecake • Nutella doughnuts • Dubai kunafi brownie • Ras malai
Vanilla, chocolate, and strawberry ice cream • Rich chocolate sauce

ICE CREAM 12

CHOOSE ANY THREE SCOOPS

KULFI BHAI

KULFI
MANGO
PISTACHIO

LEMON SORBET

Refreshingly zesty and beautifully light, the perfect palate cleanser.

MÖVENPICK

VANILLA
CHOCOLATE
STRAWBERRY

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FH

THE FARMHOUSE

Allergies & Intolerances: We are committed to the well-being of our guests. If you have a food allergy, intolerance, or coeliac disease, please inform a member of our team prior to placing your order. Comprehensive allergen information for each dish is available upon request or via our QR code. Please be aware that all dishes are prepared in kitchens where allergens are present; while utmost care is taken, we cannot guarantee that any item is completely allergen free or that cross contamination will not occur. **Nutritional Information:** Reference intake for an average adult is 2,000 kcal a day. **Important Notice:** Food and drink may be served with a theatrical presentation using dry ice and sparklers. Please refrain from touching or handling these elements, as they may cause burns. Dry ice must never be ingested. Minimum order of one main course or two small plates per person is required. Please ask your server for a kids' menu. **Scan QR code for allergen information** →



🌿 – Vegetarian
