



MONDAY TO SATURDAY 12:00pm - 3:00pm

SMALL PLATES

- Pitta, Red Pepper Hummus and Olives (V) 5,5**
Soup Of The Day with granary bread and butter (V) 4,5
Dill Cured Salmon Gravavlax rye bread, creme fraiche, dill and mustard dressing 7,5

LARGE PLATES

- Sweet Potato, Coconut & Chickpea curry** roasted vegetable cous cous (V) 10,5
Smoked Duck Salad toasted walnuts, apple, mixed leaves and raspberry dressing (GF) 13
Superfood Salad quinoa, sweet potato, broccoli, pine nuts, pomegranate, avocado, chilli and feta cheese with balsamic dressing (V) (GF) (N) 10,5 add a grilled chicken breast or Lambton & Jackson Smoked Salmon 3,5
Ashlyns Salad new potatoes green beans, tomato, bacon, mixed seeds with a honey and mustard dressing (GF) 9,5 add a grilled chicken breast or Lambton & Jackson Smoked Salmon 3,5
Chilli Con Carne With Greek Yoghurt and Rice (GF) 10
Honey Roasted Ham fried black rock hens eggs and chips (GF) 10
Beef Burger brioche bun, beef tomato, gem lettuce, fries and gherkins 11,7
Chilli Beef Burger brioche bun, chilli, emmental, avocado, fries and coleslaw 15
Southern Fried Chicken Burger brioche bun, beef tomato, baby gem lettuce, jalapeño mayo with fries and coleslaw 11,7
Battered Cod triple cooked chips, tartare sauce and garden peas 12,7
Crab Linguine garlic, red chilli, lemon and parsley 13,5
Duo Of Homemade Kebabs rice, salad, tzatziki and pitta bread 11,0 (please ask your server for todays Kebabs)

SIDES

- Chips 2,5 Fries 2,5 Coleslaw 1,5 tenderstem broccoli with chilli dressing 2,5
mixed leaf salad 3,0

PANINIS

Paninis are all served with salad garnish and coleslaw

- Tandoori chicken** mango chutney and paneer cheese 7,2
Honey roast ham and cheddar 7,2
Salt beef wholegrain mustard, pickles and emmental 7,2
Goats Cheese roasted vegetables and Pesto (V) 7,2

SANDWICHES

Sandwiches are served on granary bread with butter, salad & crisps

- Prawn & Crayfish** in Marie rose sauce 7,2
Tuna, red onion, and mayonnaise 7,2
Bacon, lettuce and tomato with mayonnaise 7,2
Cheddar, Tomato and Pickle (V) 7,2
Salt beef, wholegrain mustard, pickles & emmental 7,8
Roast Beef and horseradish mayo 7,8
Lambton & Jackson Smoked Salmon and Cream Cheese 7,6
Red Pepper, Hummus and Salad (V) 7,2
Honey Roast Ham & Cheddar 7,2

JACKET POTATOES

Jackets are served with salad garnish

- Tuna** mayonnaise with red onion 7,2
Prawn & crayfish in marie rose sauce 7,2
Cheddar cheese (V) 7,2
Baked beans (V) 7,2
Coleslaw (V) 7,2
Hummus (V) 7,2
Chilli and cheddar 7,7
Add an extra topping 1,0

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SOFT DRINKS

Whole Earth Organic 330ml (Cola, Cranberry, Orange & Lemon, Apple, Lemonade, Elderflower) **2,2**

Luscombe Organic 330ml (Hot Ginger Beer, Cool Ginger Beer, Raspberry Crush or Sicilian Lemonade) **3,1**

Fresh Orange Juice 250ml **2,3**

Crone's Organic Apple Juice 250ml **2,6**

Willow Still/Sparkling Water 330ml **1,8**
750ml **3,3**

Coke or Diet coke 330ml **2,9**

Shaken Udder Milkshakes 330ml
(chocolate, vanilla, strawberry, salted caramel) **3,4**

TEA & COFFEE

Tea/Herbal Tea for one **2,0** for two **3,3**

Coffee served with cold milk **2,3**

Americano served with hot milk **2,3**

Single espresso **1,5**

Double espresso **2,0**

Cappuccino **2,8**

Latte **2,8**

Green & Blacks Organic Hot Chocolate **2,8**

Monin Syrup Hazelnut, Vanilla or Caramel
0,7

BEER AND CIDER

Whitstable Bay Blonde Lager 4.5 % 330ml **3,3**

Whitstable Bay Pale Ale 4% 500ml **4,0**

Whitstable Bay Organic Ale 5% 500ml **4,3**

Peroni 5.1% 330ml **3,5**

Wild Wood Organic Cider 6% 500ml **4,0**

WINE AND SPARKLING

White

Barefoot Sauvignon Blanc 13% 750ml **16**

Barefoot Sauvignon Blanc 13% 250ml **6**

Barefoot Sauvignon Blanc 13% 75ml **4,2**

Red

Barefoot Merlot 13.5% 750ml **17,7**

Barefoot Merlot 13.5% 250ml **6,3**

Barefoot Merlot 13.5% 175ml **4,4**

Rose

Marcel Hubert Rose 11.5% 750ml **16**

Marcel Hubert Rose 11.5% 250ml **6**

Marcel Hubert Rose 11.5% 175ml **4,2**

Prosecco

Vino Spumante Prosecco 11% 750ml **25**

SPIRITS

Utkins UK Organic Vodka 37.5% 25ml **2,7**

Smirnoff Red Vodka 37.5% 25ml **2,5**

Juniper Green Organic Gin 37.5% 25ml **2,7**

Famous Grouse Scottish Whiskey 40% 25ml **2,5**

FEVER TREE TONICS

Premium Indian tonic water 200ml **2,0**

Naturally light tonic water 200ml **2,0**

Premium Soda Water 200ml **2,0**

Premium Lemonade 200ml **2,0**

Please note a discretionary service charge of 10% will be added to tables of 8 or more. If you have any allergies or other dietary requirements, please speak to your server who will be glad to assist you. Please be aware that nuts are used in our kitchen, therefore all dishes may contain traces.