



TWIN FARMS

SUNDAY MENU

STARTERS

Soup of the Day £7.00 (ve available)
Warm sourdough bread & butter

Smoked Haddock & Salmon Fishcakes £9.50
*Warm homemade tartare sauce, pickled fennel
& caper salad, lemon oil*

Heritage Beetroot & Yorkshire Goat's Cheese
Salad £9.00 (ve available)

*Roasted heritage beetroot, Yorkshire goat's
cheese, candied walnuts, clementines, winter
leaves & citrus dressing*

Black Pudding Scotch Egg £9.00
Brown ale onions, mustard mayo

TWIN FARMS CLASSICS

Beer Battered North Sea Fish & Chips £19.00
*Chunky chips, homemade tartare sauce,
mushy peas & fresh lemon*

Slow Braised Beef Suet Pudding £20.00
*Rich red wine gravy, roasted root vegetables
& buttered winter greens*

Wholetail Breaded Scampi
Small £15.00 | Large £18.00
*Chunky chips, homemade tartare sauce,
dressed bistro salad & fresh lemon*

Twin Farms Signature Double Burger
£17.00 (ve available)
*Two 4oz British beef patties, smoked Applewood
Cheddar, smoky streaky bacon, red onion
marmalade, house pickles, winter slaw & skin
on fries, toasted brioche bun*

Honey Roast Ham £17.00
Creamy mash & wholegrain mustard sauce

GREAT BRITISH ROASTS

*All Great British roasts include rosemary & sea salt roast potatoes, creamy buttered mash, maple
roasted carrots, honey roasted parsnips, swede purée, seasonal greens, braised red cabbage,
Yorkshire pudding excluding the vegan option & rich roasting gravy.*

28 Day Aged Roast Topside of British Beef £21.00
Yorkshire pudding & rich roasting gravy

Slow Roasted Pork Loin £19.00
*Black pudding, sage & onion stuffing, crispy
crackling & rich roasting gravy*

Butter Roasted Chicken Breast £19.00
*Boneless chicken breast, sage & onion stuffing,
pigs in blankets & rich roasting gravy*

Roasted Butternut Squash Wellington £18.00 (ve)
*Chickpeas, redcurrants & walnuts, rich plant
based gravy*

Twin Farms Three Meat Roast £24.00
*Roast topside of beef, slow roasted pork loin &
butter roasted chicken breast with all the trimmings*

Twin Farms Two Meat Roast £21.00
*Choice of roast topside of beef, slow roasted pork
loin or butter roasted chicken with all the trimmings*

SUNDAY SIDES

Twin Farms Sunday Sharing Board £12.00
*Yorkshire pudding, rosemary roast potatoes,
pigs in blankets, sage & onion stuffing, crispy
crackling & a jug of rich roasting gravy*

Cauliflower Cheese £6.00
Family Bowl of Seasonal Vegetables £5.00
Pigs in Blankets £4.50

Rosemary & Sea Salt Roast Potatoes £4.50

Creamy Buttered Mash £4.50

Chunky Chips £5.00

Skin On Fries £5.00

Extra Yorkshire Pudding £1.50

Extra Sage & Onion Stuffing £2.50

Allergen information available upon request, but please note that all dishes are cooked fresh and we therefore
cannot guarantee preparation in an entirely allergen free environment. * Terms and conditions apply



TWIN FARMS

WINE MENU

WHITE

	175ml	250ml	Bottle
Talevera Airén Sauvignon Blanc (Spain) <i>Zesty and aromatic with soft ripe fruit.</i>	£5.65	£7.65	£21.95
Pez de Rio Blanco (Spain) <i>Fresh apple and pineapple flavours with a crisp, dry finish.</i>	£5.95	£7.95	£22.95
Acacia Tree Chenin Blanc (South Africa) <i>Light citrus and peach with a refreshing finish.</i>	£6.15	£8.35	£23.95
Casa Maia Pinot Grigio (Italy) <i>Stone fruit and citrus with crisp lemony acidity.</i>	£6.45	£8.75	£24.95
Balauri Fetească Regală (Romania) <i>Floral notes with hints of white pepper and quince.</i>	£6.95	£9.45	£26.95
7 Degrees Sauvignon Blanc (New Zealand) <i>Gooseberry and ripe apple with subtle herbaceous notes.</i>	£7.75	£10.45	£29.95
Gavi del Comune di Gavi "Nuovo Quadro" (Italy) <i>Peach, pear and lime with crisp citrus and mineral tones.</i>			£39.95

ROSÉ

Amore Vino Pinot Grigio Rosé (Italy) <i>Delicate peach, orchard fruit and a zesty citrus finish.</i>	£6.15	£8.35	£23.95
Wildwood Zinfandel Rosé (USA) <i>Juicy strawberries and watermelon with a sweet, moreish character.</i>	£5.65	£7.65	£21.95
Maia Zinfandel Rose (Italy) <i>Fresh strawberry, juicy red fruits, soft candy notes.</i>	£5.65	£7.65	£21.95

PROSECCO

Prosecco DOC Famiglia Botter Extra Dry <i>Light, fruity and refreshingly bubbly.</i>	£4.95		£25.95
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RED

	175ml	250ml	Bottle
Castillo de Mureva Organic Tempranillo (Spain) <i>Ripe berries with a touch of spice.</i>	£5.65	£7.65	£21.95
Primordial Red Blend (South Africa) <i>Bright red berries with Morello cherry and a fresh tang.</i>	£5.95	£7.95	£22.95
Berri Estates Shiraz (Australia) <i>Black fruit, pepper and soft spice.</i>	£6.15	£8.35	£23.95
Casa Maia Merlot (Italy) <i>Plum and blackcurrant with smooth tannins.</i>	£6.45	£8.75	£24.95
Amabelli Sangiovese Rubicone Organic (Italy) <i>Sour cherry, earthy notes and firm tannins.</i>	£6.95	£9.45	£26.95
Made in Mendoza Malbec (Argentina) <i>Black plum and forest fruits with a smooth finish.</i>	£7.45	£10.15	£28.95
Drifting Old Vine Zinfandel (USA) <i>Cherry, blueberry and plum with a peppery, silky finish.</i>	£8.25	£11.15	£31.95
M. Chapoutier Côtes du Rhône Rouge Belleruche (France) <i>Ripe black cherry, herbs and peppery spice.</i>			£39.95

CHAMPAGNE (BOTTLE ONLY)

Moët & Chandon <i>Elegant, fine bubbles and citrus-brioche notes.</i>	£82.95
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ALCOHOL FREE WINES (BOTTLE ONLY)

Bon Voyage Sauvignon Blanc (White) <i>Crisp citrus and soft tropical notes.</i>	£19.95
Natureo Garnacha Syrah (Red) <i>Red berries with soft spice.</i>	£19.95
Torres Natureo Rossada (Rose)	£19.95