

Breakfast Menu

Served until 11.30am



Small High Farm Breakfast

One rasher of bacon, one pork sausage, one egg, baked beans, black pudding, mushrooms, tomato, one hash brown and toast.

£10.00

Large High Farm Breakfast

Two rashers of bacon, two pork sausages, two eggs, baked beans, black pudding, mushrooms, tomato, two hash browns and toast.

£12.00

Vegetarian High Farm Breakfast

Two vegetarian sausages, two eggs, tomato, baked beans, mushrooms, one hash brown and toast.

£9.50

Eggs Benedict

English muffin with ham, a poached egg, and hollandaise sauce with a chive garnish.

£9.50

Eggs Florentine

English muffin, a layer of sautéed fresh spinach, a poached egg, hollandaise sauce with a chive garnish.

£9.50

Smashed Avocado with Poached Eggs on Sourdough Toast



Smashed avocado with two poached eggs on top of toasted sourdough bread.

£9.50

Mushrooms on Sourdough Toast



Pan-fried mushrooms with or without cream on toasted sourdough bread.

£7.00

Breakfast Roll



Choice of:

Bacon

Sausage

Egg

£6.00

Extras

Bacon

Sausage

Mushrooms

Veggie sausages

Hash Browns

Beans

Egg

£2.00

£2.00

£1.50

£1.50

£1.20

£1.00

£1.00

Toast

Baked beans on toast



£5.00

Egg on toast



£5.00

Eggy Bread



£5.00

Toasted teacake



£3.00

Two slices of toast (Jam and Butter)



£3.00

Pancakes (Breakfast Only)

British pancakes with a choice of toppings:

Blueberry & maple syrup

Chocolate & hazelnut

Chocolate & banana

North Dene honey & lemon

Biscoff

£7.00

Add a scoop of gelato for £1.50

See our Specials Board for our daily specials

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. If you have a food allergy, please notify your server.



Gluten Free Available



Daily Menu



Brunch

Large High Farm Brunch

Two rashers of bacon, two pork sausages, two eggs, baked beans and chips. £11.50

Small High Farm Brunch

One rasher of bacon, one pork sausage, one egg, baked beans and chips £9.50

Vegetarian High Farm Brunch

Two vegetarian sausages, two eggs, tomato, baked beans and chips. £9.50

Mushrooms on Sourdough Toast

Pan-fried mushrooms in a creamy garlic sauce on top of toasted sourdough bread. £7.00

Main Menu

High Farm Cheeseburger

Served with chips and a salad garnish. £11.00

Veggie Burger

Served with chips and a salad garnish. £11.00

Homemade Pie of the Day

Served with chips, vegetables and gravy. £11.00

Steak £12.00

Cassie's Kitchen or Curlew Cheesy Scotch Egg

Served with chips and beans or chips and a salad garnish. £10.00
Subject to availability

Chunky Fish Finger Sandwich

Served with chips, beans or peas. £9.50







Homemade Soup of the Day

Served with a scone or sourdough bread. £8.50

Jacket Potatoes

All served with a salad garnish
Cheddar cheese 
Tuna mayo
Cheese Savoury  £8.00
Beans 
Sweet chilli chicken

Extras

Onion rings  £4.50
Sweet potato fries  £4.00
Chips  £4.00
Mashed potatoes  £3.00
Coleslaw  £2.00
Grated cheese  £1.00

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Vegetarian



Gluten Free Available

Daily Menu



Sandwiches



All served with Salad Garnish and Crisps

Cheese and Onion 
 Cheddar Cheese 
 Tuna
 Ham
 Ham and Cheese
 Cheese Savoury 
 Sweet Chilli Chicken
 Chicken and Stuffing

£7.50

Paninis



All served with Salad Garnish and Crisps

Tuna Melt
 Tuna Mayo
 Ham and Cheese
 Cheese and Onion 
 Cheddar Cheese 
 Brie and Cranberry 

£8.00

Dessert Menu

Cheese Board

Served with Local Lacey's Cheese, Crackers, real butter,
 Chutney, Grapes and Apple

3 cheeses £8.00
 5 Cheeses £12.00

Hot Desserts

Served with Cream, Custard or Ice-Cream.

Fruit Crumble
 Sponge Pudding
 Chocolate Fudge Cake
 Brownie

£6.00

Ciccarelli Gelato

A variety of flavours to choose from.

Single Scoop £3.50
 Double Scoop £4.50
 Triple Scoop £5.50
 Ice-Cream Sundae with
 Cream and sauce £7.50

Cheesecake of the Day

Served with Cream, or Ice Cream.

£6.00

Seasonal Afternoon Tea



Enjoy our seasonal Afternoon Tea from £20.00 per person.
 Pre-booking required (48-hour notice) with a minimum of two guests.
 Treat yourself and a companion to this delightful seasonal experience.

See our Specials Board for our daily specials

Special Events

Scan our QR Code for
 upcoming events



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Gluten Free Available

Sunday Lunch Menu

Served between 12:00 & 3:30



Starters

Homemade Soup of the Day

Served with sourdough bread or a cheese scone.

£8.50


Mushrooms on Sourdough Toast

Pan-fried mushrooms in a creamy garlic sauce on top of toasted sourdough bread.

£7.00

Main Course

Sunday Roast with Yorkshire Pudding

Roast of the day (see options on the board) with two Yorkshire puddings, mashed potatoes, roast potatoes, fresh seasonal vegetables and gravy. (Vegetarian option available) 

£12.00
Small £8.00

Pie of the day.

Pie of the day served with mashed potatoes, roast potatoes, fresh seasonal vegetables and gravy.

£12.00

Hot Baguette with Roasties

Hot beef, pork or chicken sandwich served with roast potatoes and gravy.

£12.00

Veggie-Sausage-Loaded Yorkshire Pudding

Vegetarian sausage served in a giant Yorkshire pudding with mashed potatoes, roast potatoes, fresh seasonal vegetables and gravy.

£12.00

Lasagne and Garlic Bread

Served with garlic bread and a salad garnish.

£12.00

Desserts

Ice Cream Sundae

Scoops of Ciccarelli gelato served with sauce and whipped cream.

£7.50

Cheesecake of the day

Served with cream or ice cream.

£6.00

Hot Pudding of the day

Served with cream, custard or ice cream.

£6.00

Extras

Roast potatoes  £4.00

Mashed potatoes  £3.00

Seasonal vegetables £2.50

Cauliflower cheese  £2.50

Yorkshire pudding  £2.00

Meat (Per Slice)  £2.00

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Vegetarian



Gluten Free Available



Evening Menu

Served between 18:00 & 21:00



Gammon, Egg and Chips

Served with pineapple, onion rings, mushrooms, tomato and peas £16.00

Chicken Kiev

Served with homemade chips and salad garnish £15.00

High Farm Loaded Cheese Burger

Served with bacon, onion rings and homemade chips and salad garnish £12.50

Flatbread

Served with salad garnish

Chicken & Prawn in a Cajun sauce £12.00

Chicken tikka


Sweet chilli thai beef

Veggie Cheese Burger

Served with homemade chips and salad garnish £12.00

Pizza

Served with a garlic dip

Four cheese 

Pepperoni

Mushroom, Pepper and Onion 

£12.00

Loaded Fries



Cheese and bacon

Chorizo and cheese


Cheeseburger

£9.50

Light Bites

Garlic Mushrooms on Sourdough  


£8.00

Halloumi fries and dip 

£7.00

Fish goujons and dip

£7.00

Homemade Chips 

£5.00

Onion Rings 

£5.00

Desserts

Ice Cream Sundae

Scoops of Ciccarelli Gelato served with sauce and whipped cream. £7.50

Cheesecake of the day

Served with cream or ice cream. £6.00

See our Specials Board for our evening specials

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Vegetarian



Gluten Free Available



Drinks Menu



Hot Drinks

Pot of Yorkshire Tea	£2.50
Speciality Tea	£3.00
Chai Latte	£3.50
	Regular Large
Americano	£3.50 £3.90
Cappuccino	£3.70 £3.90
Flat White	£3.70 £3.90
Latte	£3.70 £3.90
Mocha	£4.00 £4.20
Double Espresso	£3.70
Affogato	£4.60

Cold Drinks

Coke or Diet Coke	£2.00
Sprite	£2.00
Tango	£2.00
Carton of juice	£1.00
Iced Coffee	£4.00
Fresh Orange Juice	£2.50
Fresh Apple Juice	£2.50
Iced Tea	£3.20
Cordial	£1.00
Milkshake	£3.00
Tonic Soda	£1.00
Ginger Ale	£1.00

Bottled Beer & Cider

Corona 4.5% 330ml	£4.00
Moretti 4.6% 330ml	£4.20
Budweiser 4.5% 330ml	£3.80
Fosters 4.8% 330ml	£3.80
Kopparberg 4.5% 500ml	£4.50
Guinness 4.1% 500ml	£5.00
Old Mout Ciders 4.0% 500ml	£4.80

Alcohol Free 0.0%

Nosecco Pink or White 75cl	£15.00
Nosecco Pink or White 20cl	£5.00
Heineken 0.0% 500mls	£2.75
Guinness 0.0% 500mls	£4.00
Kopparberg 0.0% 500ml	£4.00

Wine List

Small Glass 125mls	£4.00
Medium Glass 175mls	£6.00
Large Glass 250mls	£7.50
Large Bottle 750mls	£18.00
Large Bottle of Prosecco	£20.00

Hot Chocolate : Ask us about our seasonal flavours £4.00

Add cream and mallows for £1.20

Coffee Syrups :Ask us about our seasonal flavours

Vanilla	£1.00
Caramel	£1.00
Hazelnut	£1.00

Cafetière of Kaffeehaus Coffee

Small	£3.70
Regular	£6.70
Large	£8.50

Red Wine

Casillero Del Diablo

Cabernet Sauvignon 13.5%

Tart Berries, Black Cherries hint of Coffee

Casillero Del Diablo Merlot 13.5%

Smooth medium bodied Merlot with notes of Cherries and liquorice.

White Wine

Casillero Del Diablo

Sauvignon Blanc 13.5%

Light wine with hints of Gooseberry

Barefoot Pinot Grigio 12.5%

Crisp and full of citrus and Peach

Jack Rabbit Chardonnay 12.5%

Lively and well-balanced with citrus and tropical fruit Flavour

Rosé Wine

Barefoot White Zinfandel 8%

Peach, Strawberries, Pears and Pineapple flavour.

Jam Shed Rosé 11%

Rich flavours of fresh summer Berries and Cream

Sparkling Wines

Prosecco 11% 75cl £20.00
Pale, Taste of Green Apple and flowers

Prosecco 11% 20cl £7.00
Sweet, Taste of Green Apple and Peach.

Rosé Prosecco 11% 75cl £20.00
Crisp, Taste of Strawberries, Raspberries and Blossom

Rosé Prosecco 11% 20cl £7.00
Crisp, Taste of Citrus, Rose and Strawberries.

Martini Asti 7.5% 75cl £18.00
Aromatic sparkling sweet wine.

Spirits

25mls £4.50 / 50mls £7.50

Havana Club
Absolut Vodka
Single Malt Whiskey
Bombay Sapphire
Tequila
Kraken Spiced Rum

Liqueurs

25mls £3.50 / 50mls £6.00

Malibu
43 Liquor
Tequila Rose
Baileys
Amaretto
St Germain
Lemoncello

Flavoured Gin

25mls £4.00 / 50mls £7.00
(Raspberry or Rhubarb & Ginger)

McColls Brewery

Local Craft Beer From McColls Brewery

Mellow Session IPA 4%
Citrus and tropical fruit aromas perfectly balanced with soft mellow flavours.

Half Pint £2.75 Pint £5.50

Crowded Pilsner 4.2%
A very light floral aroma and mild bread notes are perfectly balanced with a clean and refreshing bitterness

Half Pint £2.75 Pint £5.50

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Cocktail

— menu —

Cocktails £8.00 or 2 of the same for £14

MARGARITA (M)

TEQUILA, TRIPLE SEC, FRUIT SYRUP, SALT AND LIME JUICE

CHOOSE FROM CLASSIC, BLUEBERRY, MANGO, RHUBARB, TANGERINE OR MAKE IT SPICY WITH A TOUCH OF CHILLI

DUCK POND (M)

VODKA, BLUE BOLS, LEMON JUICE, PINEAPPLE JUICE AND LEMONADE.

HEDGEROW MOJITO (M)

HAVANA CLUB RUM INFUSED WITH FRESH RASPBERRIES, BRAMBLES, LIME, MINT, AND SUGAR AND TOPPED WITH SODA.

DURHAM COFFEE MARTINI

FRESHLY BREWED ESPRESSO, VANILLA VODKA, KAHlua COFFEE LIQUEUR, AND ICE.

TOFTHILL SUNSET (M)

VODKA, TEQUILA, TROPICAL JUICE AND GRENADINE.

YOU KNOW WOO YOU ARE

VODKA, PEACH LIQUOR, LIME, CRANBERRY JUICE

RASPBERRY DODGER

RASPBERRY GIN, FRESH RASPBERRIES, RASPBERRY JAM AND LEMON.

MILKMAID MUDSLIDE (M)

TOFFEE VODKA, VANILLA VODKA AND CHOCOLATE GELATO MILKSHAKE TOPPED WITH CREAM.

HUGO SPRITZ (M)

ELDERFLOWER LIQUEUR, MINT, LEMON, PROSECCO AND SODA

APEROL SPRITZ

APEROL, PROSECCO AND SODA

HIGH FARM SANGRIA

RED WINE, 43 LIQUOR, ORANGE AND STRAWBERRIES

PINK PROSECCO FLOAT

CHAMPAGNE SAUCER WITH CICCARELLI SORBET OF THE DAY AND PINK PROSECCO.

WINDMILL WEATHER

VODKA, RUM, TEQUILLA, WHISKEY, LEMON, SPLASH OF COKE

RHUBARB AND CUSTARD SOURS

SPICED RUM, ADVOCAT, RHUBARB AND LIME.

KIP ROYAL

CHAMBORD, PROSECCO AND CHERRY.

Mocktails £5.50 or 2 of the same for £10

M = Available as mocktail using non alcoholic spirits, syrups and juices

WE HANDLE A VARIETY OF ALLERGENS IN OUR KITCHEN.
PLEASE SPEAK TO A MEMBER OF STAFF IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE.

