

Menu Monday to Saturday

Starters & Light Meals

Seasonal soup of the day (GF) served with homemade bread and butter.	£5.25
Thai spiced fishcake With a homemade sweet chilli sauce and a fennel infused yoghurt.	£5.95
Terrine of pork served with farmhouse piccalilli and fresh bread.	£5.95
Garlic mushrooms (V) on toasted homemade bread	£5.95
Rare beef salad (GF) with stilton, mixed leaf and walnuts	£6.50
Macaroni Cheese (V) with a seasonal leaf salad	£8.95
Beer braised sausages braised with local ale and onions with mash and gravy	£8.95
Spanish omelette (V) Classic baked potato, chard, chutney with homeade relish and aioli and salad leaves.	£9.75
Sweet potato curry (V) medium spiced with poppadums and rice.	£10.75

Main Course

Church Farm beef chorizo burger with salad, aioli served with chips and onion rings.	£10.50
~ Add a topping; mushrooms, cheese, bacon, stilton, onion marmalade, brie.	£00.50
Slow cooked shoulder of lamb with braised onion, wilted greens, herb dumplings and a rich broth.	£12.95
Steak and guinness pie with chips and seasonal veg.	£12.95
Chicken potaccio roasted with a tomato, rosemary, garlic and onion sauce and roast potatoes.	£14.25
Fresh beer battered hake with chips, peas and home-made tartare sauce.	£12.50
Pan fried salmon fillet with creamy mash potato, tomato, mushroom, parmesan and cream sauces.	£13.95
Catch of the day Sustainably sourced, MSC certified please ask a member of the team for today's offering.	£13.95
Slow roasted rare breed pork belly (GF) with mustard mash, wilted greens and a spice infused jus.	£14.25
Church Farm Red Poll sirloin served with chips, slow roasted tomatoes and mushrooms.	£19.95

Sauces

Peppercorn or Bordelaise sauce	£2.95
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Side dishes

Seasonal Vegetables	£3.75
Bowl of chips (cheesy chips additional £1.00)	£3.95
Seasonal leaf salad	£3.50
Onion Rings	£3.95

Puddings

Chocolate pave with pistachio nuts and vanilla ice-cream.	£5.75
Sticky toffee pudding served with caramel walnut sauce and vanilla ice cream.	£5.75
Fruit pavlova topped with whipped cream and fresh seasonal fruit.	£5.75
Fruit crumble served warm with a crème anglaise.	£5.75
Ice cream Chocolate, strawberry or vanilla – per scoop.	£1.00
Cheese plate Locally supplied cheeses with chutney and biscuits.	£6.50

Fair Trade Coffee & Tea

Latte	£2.45
Cappuccino	£2.25
Americano	£2.00
Espresso	£2.00
Tea	£2.00

Jolly Waggoner's and Church Farm history

The Jolly Waggoner's was once known as the "New Bell Inn" being next to another pub "The Old Bell". In front of the pub was the village hub, a blacksmith's shed – since converted – and the parish tithe barn – now a house and a pond. For hundreds of years this was a busy meeting place for people from miles around.

Wagons, carts, horses, oxen, and implements of all types would be seen waiting outside the blacksmith's shed. Waggoner's would deliver a tenth part – the tithe – of crops to the big barn. With two pubs it is safe to assume a lot of beer and a jolly time was had in Ardeley. One "Jolly Waggoner" was such an influence that this pub became named after him.

Church farm is a community interest company spanning 175 acres across 7 fields and has been transformed to produce from field to fork every variety of animal, vegetable and fruit sustainably, it's a place which accommodates some 30000 visitors each year, runs events, education and social care.

Our Rural Care & Education programme provides training and work experience for people with learning disabilities and/or mental health issues on a fully working farm. We also work in partnership with North Hertfordshire College to provide accredited training for their students with learning disabilities on the farm.

Co-farmers work in small mixed ability teams in a variety of jobs to suit individual interests, needs and abilities. Co-farmers are supported by fully qualified and experienced staff.

As many of the ingredients as the farm can provide go into the production of our dishes and all the fish is msc certified and could within British waters.

Should you have any special dietary requirements, please let us know and we will try our best to prepare a dish for you. Please ask for our allergy sheet showing the allergens present in dishes we cook

We are 7 days a week from noon to 11pm, the pub is a place for real ales and local food. Groups over 12 people will be offered a shorter menu to ensure we can deliver great food for every guest



For further details or to make a booking please call **01438 861 350** or via email to info@churchfartmardeley.co.uk

Your satisfaction matters to us greatly, should you not be happy with your meal please let us know as we will not charge you for either this dish or your equivalent replacement dish.

We do not add service charge to our prices, and leave this to your discretion

Thank you Adrian & Team.

