



THE FARMERS ARMS

Muker, Richmond, North Yorkshire, DL11 6QG

Tel: 01748 886297

Evening Menu

Served between 6pm and 8:30pm (Winter 8:15pm)

Everything is cooked to order so please be patient and allow 30 – 45 minutes;
this could be longer during really busy periods.

STARTERS

Homemade Soup of the Day	£3.50
Served with a wholemeal crusty roll and butter.	
Breaded Brie Wedges (V).....	£2.95
Served with redcurrant jelly and salad garnish.	
Chicken Goujons	£3.25
Served with a sweet chilli dip and salad garnish.	
Cod Goujons	£3.25
Served with a garlic mayo dip and salad garnish.	
Prawn Cocktail	£3.75
Succulent freshwater prawns coated with a marie-rose sauce served with a salad garnish.	
Chicken Liver Paté	£3.75
Served with a Cumberland sauce, oatcakes and a salad garnish.	
Poppadoms (V).....	£3.45
Served with spicy onions, lime pickle and mango chutney.	

SIDE ORDERS/EXTRAS

Basket of Chips:	£2.00	Garlic Bread:	£2.00
Cheesy Chips:	£2.50	Portion of Rice:	£1.75
Onion Rings:	£2.00	Portion of Vegetables:	£1.75
Side Salad:	£1.75	Poppadom & Chutney:	£0.70
Sliced Bread and Butter:	£0.60	Naan Bread:	£1.25

CHILDREN'S MENU

All £4.95

All served with chips or new potatoes and a choice of baked beans, garden peas or salad

Turkey Dinosaurs
Cheese and Tomato Pizza
Fish Fingers
Jumbo Sausage
Small Portion of Steak Pie
Small Portion of Scampi

MAIN COURSES

Giant Yorkshire Puddings.....£6.95

All served with a small portion of vegetables

Fillings: Swaledale Sausage in Onion Gravy

Roast Beef and Gravy

Homemade Latimer Beef Casserole (Description Below)

Homemade Beef Stew & Dumplings

Vegetarian Sausage and Gravy (v)

Steak & Chips (GF)

The finest steaks from our local butcher, served with chips, a tower of onion rings, tomato and mushrooms.

Rump Steak.....£12.95 **Sirloin Steak**.....£14.95

Compliment your steak with one of our chefs' homemade sauces:

Diane, Blue Cheese or Black Peppercorn.....£1.95

Surf & Turf with King Prawns in Garlic Butter.....supplement of£2.95

Home Baked Steak Pie.....£7.95

A 'proper' steak pie made with short-crust pastry, served with chips or new potatoes and vegetables or salad.

Homemade Latimer Beef Casserole (GF).....£7.95

A tasty slow-cooked casserole flavoured with shallots, parsley, horseradish and a combination of mild spices.

Served with chips or new potatoes and vegetables.

Gammon & Chips (GF)£10.95

Locally sourced gammon, served with egg or pineapple, tomato and mushrooms.

Pan-fried Chicken Breast.....£9.95

Served with a creamy tarragon and bacon sauce, new potatoes and vegetables.

Homemade Creamy Mustard Chicken (GF).....£7.95

Succulent chicken pieces in a creamy mustard sauce.

Served with rice, chips or new potatoes and vegetables or salad.

The Farmers Arms Fish & Chips.....£7.95

Fresh haddock deep-fried in batter, served with chips and mushy peas.

Roast Darnê of Salmon£10.95

Topped with a freshwater prawn and chive cream sauce, served with new potatoes and vegetables.

Breaded Scampi & Chips.....£7.95

Served with vegetables or salad.

Penne Pasta (v).....£7.95

In a homemade roast tomato, wild mushroom and capsicum sauce served with garlic bread and salad.

Specials Board.....Please take a look at our specials board above the fireplace for more choices.

DESSERTS MENU

Treat yourself – Go on!

Homemade Sticky Toffee Pudding.....£3.75

Now you're talking! A lovely sticky toffee pud served with ice-cream, custard or cream.

Homemade Fruit Crumble.....£3.75

A delicious fruit crumble with shortbread topping served with ice-cream, custard or cream.

Homemade Ginger Sponge.....£3.75

Like ginger? Then this baked ginger sponge has your name on it.

Served with ice-cream, custard or cream.

Homemade Double Chocolate Brownie.....£3.95

This is chocolate heaven! A fabulously rich chocolate brownie, teamed up with an intense chocolate sauce served with cream or ice-cream.

Deep Fried Clotted Cream Ice-Cream.....£3.95

Clotted cream ice-cream dusted with coconut then deep fried served with vodka strawberries.

You could say a "posh strawberries and cream".

The Farmers Arms Cheese Board.....£5.95

An artful presentation of local cheeses served with oat cakes and frozen grapes that really bring out the 'wow' factor in between cheeses - just try it!

Cheeses may include:

Richmond Smoked or Swaledale Old Peculier, Coverdale, Jervaulx Blue and Brie.

Luxury Ice-Cream.....£1.40 per scoop

Luxury English Lakes Ice-Cream, perfect for a light dessert. Available flavours:

Double Jersey Vanilla

Crushed Strawberry

Death by Chocolate

Mint Chocolate Chip

Thunder & Lightning (vanilla flavoured with honeycomb and caramel)

Cherry Bakewell