



## Arthur's **Farm Kitchen**

Alegse Order at the Country

Proud to be community-owned All profits are reinvested into our community projects

Breakfast Menu Served 10am - 11.30am

Please ask a member of staff about any dietary requirements



Selection of locally baked breads served with Welsh butter & organic jam or marmalade.

Organic baked beans on toast (V) (GFA) (VeA) £5.50 \*

Free-range eggs on toast (V) (GFA) £6.00 \* Choose from poached, fried or scrambled.

Sandwich or Baguette

\* Free-range bacon (GFA) £6.75 \*

\* Fordhall sausage (GFA) £6.75 \*

**※** Mushroom & egg (V) (GFA) £6.75 \*

Full Shropshire Breakfast £11.95\*

Fordhall sausage, free-range bacon, roast tomato, mushrooms, free-range fried egg, organic baked beans, toast & butter.

Gardener's Breakfast (V) (VeA) (GFA) £11.25 \* Vegetarian sausage, roast tomato, mushrooms, two free-range fried eggs, organic baked beans, toast & butter.

Toasted tea cake (V) £3.95

For our little Farmer's and Seedlings

Bacon, sausage or egg sandwich (GFA) £4.95

Organic baked beans on toast (VeA) (GFA) (DFA) £4.25

Toast and jam (V) (VeA) (GFA) (DFA) £2.50

All served with organic carrot sticks and apple

Please note, this menu is for children only



(V) Vegetarian, (VA) Vegetarian available, (GF) Gluten Free, (GFA) Gluten Free Available (Ve) Vegan, (VeA) Vegan Available, (DFA) Dairy Free Available

\* Added extras: free-range bacon, Fordhall sausage £1.95 Organic tomatoes / organic baked beans / organic mushrooms, free-range fried egg £1.60



## Do you have some spare time after breakfast?

Why not take a wander around one of our farm trails? Pay a visit to the woods, the Ringwork and Bailey Site, or the River Tern.

Ask us for a trail leaflet, and pop back later for our lunch menu!

Your doggie friends are welcome to join you on a lead.





All dishes are prepared fresh in our kitchen. We choose not to use a microwave or fryer and so we appreciate your patience, as we bring your food to you as quickly as possible.

Get in touch: Tel: 01630 638696 Email: project@fordhallfarm.com