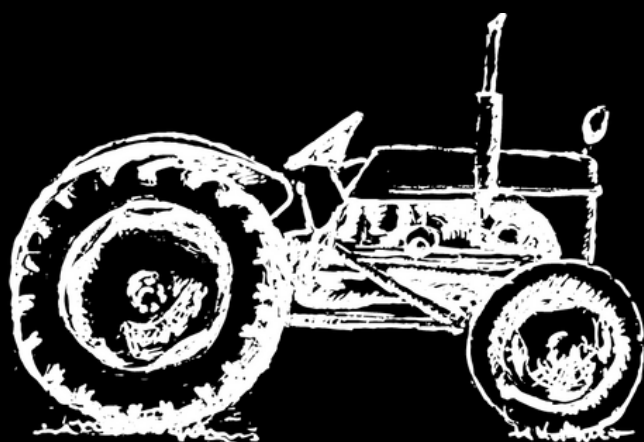
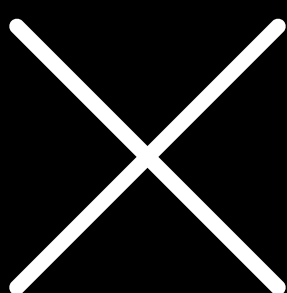




hermitage rd.

— BAR AND RESTAURANT —



— THE —

FARMHOUSE

— AT REDCOATS —

MAY BANK HOLIDAY
COLLABORATION
"ROCK THE BARNs"



Saturday 1st &
Sunday 2nd May

For one weekend only we
bring the best of
Hermitage Rd to
The Barns at Redcoats.

Launch of new cocktails

Live music
(DJ on Saturday &
acoustic Sunday from
Rob Wilcox)

Steak & Lobster BBQ

Something to get
started...

Welcome Drink

Mojito

or

Beavertown Brewery's Neck Oil

To start

Sourdough bread & whipped
butter

Mains

North sea ½ Lobster

8oz 28 day aged sirloin

Apricot, rose harissa

squash & chickpea

flatbread,

grilled halloumi (v)

choose your sauce to add to
your main

Peppercorn

Chimichurri (v)

Parsley & roasted garlic butter
(v)

Sides to share

Sweet chilli, ginger & lime
glazed pork belly ribs, house
slaw

or

jerk aubergine skewer, house
slaw (v)

Rosemary & truffle wedges (v)

Summer veg & quinoa salad (v)

Watermelon, mint &
feta salad (v)

Caesar wedge salad (v)

Dessert

Hermitage Rd famous
lemon meringue tart

or

Chocolate fudge cake
(VG)

Kids Menu

Sourdough bread &
whipped butter

beef burger

or

chicken skewer

or

summer veg skewer

3 scoops of ice cream

Make a night of it

Why not check into one of
The Farmhouse garden
rooms?

Enjoy the evening & wake
up to a Farmhouse
breakfast the next day.

FOODIE STAYCATIONS are
from just £160 per night
for 2 people including the
BBQ,
your room & breakfast.

(surcharge £10 lobster
/£5 steak with room upgrades available)



Book Your Table &/or Room

reservations

@farmhouseatredcoats.co.uk

or call 01438 729500

3 courses with...

North sea

½ lobster £45

8oz 28 day aged sirloin £40

apricot, rose harissa squash &

halloumi (v) £32

Kids £12

Allergen information on request as well as
full Vegan options.