



THE HOG'S BACK  
HOTEL & SPA  
FARNHAM

## STARTERS

<b>SOUP OF THE DAY</b> 🌱 🌿	6.75
artisan bread <i>G please ask for allergen and dietary requirements</i>	
<b>HAM HOC K &amp; PEA TERRINE</b>	9.25
confit balsamic onion, watercress, sourdough toast 626 kcal G,M,MU,SO,SE	
<b>CLASSIC PRAWN COCKTAIL</b>	9.25
baby gem, Marie Rose sauce, brown bread 320 kcal G,CR,E,F,SO	
<b>PAN FRIED MADRAS MARINATED SCALLOPS</b>	15.50
crushed pea & mint puree, seared black pudding 224 kcal G,M,MO	
<b>CHARGRILLED CHICKEN TIKKA SKEWERS</b>	10.25
minted yoghurt 502 kcal M	
<b>SELECTION OF MIXED OLIVES</b> 326 kcal 🌱 🌿 🌱	4.25
<b>FLAVOURED BREADS</b> 🌱 🌿	6.25
olive oil & balsamic 749 kcal G,SE,SO	

## SIDES

<b>BUTTERED TENDERSTEM</b> 168 kcal M	4.75
<b>ONION RINGS</b> 139 kcal G	4.75
<b>SEASONAL VEGETABLES</b> 61 kcal M	4.75
<b>HOUSE GREEN SALAD</b> 154 kcal C,SO	4.75
<b>LAILA BASMATI RICE</b> 258 kcal	4.75
<b>SEASONED FRIES</b> 329 kcal G	4.75
<b>SAUTEED NEW POTATOES</b> 191 kcal M,SO	4.75
<b>SWEET POTATO FRIES</b> 329 kcal G	5.75

## MAINS

<b>HOG'S BACK T.E.A BEER BATTERED HADDOCK</b>	18.50
crushed minted peas, chips, tartare sauce 764 kcal G,E,F,SO	
<b>TERIYAKI SALMON</b>	20.75
stir fried vegetables, noodles 859 kcal G,E,F,SE,S,SO	
<b>HOG'S BACK CLASSIC BURGER</b>	16.50
caramelised beer onions, Monterey Jack cheese, bacon, garlic mayo, lettuce, tomato, maple seeded bun, fries 1135 kcal G,E,M,SO	
<b>MOVING MOUNTAINS BURGER</b> 🌱 🌿	14.75
onion relish, vegan cheese, lettuce, tomato, red onion, skin on fries 1299 kcal G,S	
<b>SLOW COOKED LAMB SHANK SHEPHERD'S PIE</b>	25.95
smoked Applewood Cheddar cheese mash, seasonal vegetables, lamb jus 776 kcal M,SO	
<b>HUNTER'S CHICKEN</b>	19.75
chargrilled chicken breast, lightly smoked back bacon, melted mature Cheddar, BBQ sauce, skin on fries, coleslaw 1136 kcal C,G,E,M,SO	
<b>CHICKEN BALLOTINE</b>	22.75
stuffed with poached leek & mushroom, Laila basmati rice, pancetta cream sauce 1601 kcal M,SO	
<b>8OZ RIBEYE</b>	26.50
confit flat cap mushroom, balsamic glazed vine ripened cherry tomatoes, triple cooked chips 895 kcal M <i>Add peppercorn sauce 298 kcal M   blue cheese sauce 686 kcal M   red wine sauce 60 kcal SO</i>	
<b>CLASSIC MAC &amp; CHEESE</b>	18.50
five cheeses, garlic bread, dressed house salad 964 kcal G,M,MU,SO	
<b>ASPARAGUS &amp; SPINACH RISOTTO</b> 🌱	16.25
sun dried tomato, Parmesan tuille 863 kcal M,SO	
<b>PANFRIED SEABASS</b>	20.75
sauteed new potatoes, marsh samphire, sauce vierge 389 kcal F,SO	
<b>VEGETABLE JALFREZI</b> 🌱	13.50
Laila basmati rice, naan bread, mini poppadom, mango chutney 1101 kcal G,M	
<b>SLOW BRAISED PORK BELLY</b>	23.95
wholegrain mustard mash, tenderstem brocolli, Hazy Hog cider, rosemary & pork jus 978 kcal M,MU,SO	

## PIZZAS

<b>CLASSIC PEPPERONI PIZZA</b>	13.50
pepperoni, Cheddar cheese, mozzarella, tomato passata, oregano 1326 kcal G,M	
<b>MARGHERITA PIZZA</b> 🌱	11.25
Cheddar cheese, mozzarella, tomato passata, oregano 870 kcal G,M	
<b>VEGETARIAN PIZZA</b> 🌱	11.25
mozzarella, tomato passata, roasted peppers, red onion, butter mushrooms, oregano 1113 kcal G,M	

## SANDWICHES, SALADS & WRAPS

Sandwiches served 12pm-5pm

TUNA MAYONNAISE & CUCUMBER 501 kcal G,E,F,S	8.25
MATURE CHEDDAR & PICKLE 339 kcal G,M,S	8.25
HONEY ROAST HAM & MUSTARD 468 kcal G,M,S	9.00
SMOKED SALMON & DILL CRÈME FRAICHE 576 kcal G,M,F,S	9.25
HOG'S BACK CLUB SANDWICH shredded chicken, crispy bacon, egg mayo, baby gem & tomato 1234 kcal G,E,S	13.50
TOASTED BACON & CHEESE CIABATTA crispy bacon, melted brie, caramelised onions 879 kcal E,G,M,SO	11.50
FALAFEL & BABA GANOUSH SPINACH TORILLA WRAP 471 kcal G  	9.25
CLASSIC CAESAR SALAD romaine lettuce, croutons, anchovies, parmesan 715 kcal G,E,M,F,S Add chicken & crispy bacon 326 kcal SO £4.75	10.25
SUPERFOOD SALAD    tabouleh, edamame & kidney beans, cos lettuce, citrus dressing 688 kcal G,SO,S	11.25
HOG'S BACK HOUSE SALAD bacon, Stilton, toasted pine nuts & pomegranate dressed salad 537 kcal G,M,SO	12.50

## SHARING PLATTERS

BAKED CAMEMBERT garlic & thyme, truffle oil, toasted sourdough bread 1129 kcal G,M,N	17.25
ANTIPASTI BOARD salami, prosciutto, mortadella, mozzarella, mixed olives, toasted artisan bread 1677 kcal G,M,MU,SO	19.95

## TAPAS & SMALL PLATES

CRISPY PORK BITES 6.75 teriyaki glaze & sesame seeds 316 kcal G,SE,S,N,P	SALT & PEPPER SQUID 7.25 garlic aioli dip 354 kcal G,E,MO,MU,S
VEGETABLE GYOZA 7.25   hoi sin sauce & pickled ginger 234 kcal G,SE,S,SO,N,P	ITALIAN HOUMOUS 5.75   flatbread, crisped chickpeas, topped with mixed seeds 774 kcal G,SE,N,P
PEA, SPINACH & RICOTTA ARANCINI 7.25  pesto mayonnaise & pea shoots 367 kcal G,N,E,M,S,P	HOMEMADE BEEF KOFTA 7.25  tzatziki dip 297 kcal M
DEVILLED WHITEBAIT 7.25 garlic mayonnaise, lemon wedge 453 kcal E,F	BUTTERMILK CHICKEN THIGH BITES 7.25 choice of Bourbon BBQ 498 kcal or Buffalo 491kcal G,S,F,N,P

3 FOR  
£16.50



## DESSERTS

SELECTION OF ICE CREAM 200 kcal & SORBETS    121 kcal M,S	6.50
BAKED LEMON TART Chantilly cream, raspberry sorbet 648 kcal G,E,M	7.50
STICKY TOFFEE PUDDING toffee sauce, vanilla ice cream 632 kcal E,M,SO	9.25
CHOCOLATE WAFFLE SUNDAE  chocolate & vanilla ice cream, chocolate sauce, Belgian waffle, whipped cream 536 kcal G,E,M,S	8.25
CHEESECAKE OF THE DAY please ask for allergen and dietary requirements	8.25
WARM CHOCOLATE BROWNIE  white chocolate chunks, vanilla ice cream, salted caramel sauce 889 kcal G,E,M,S	8.00
RHUBARB & GINGER CRÈME BRULEE shortbread biscuit 491 kcal G,E,M	9.95
HOGS BACK SELECTION OF TRADITIONAL ENGLISH CHEESES   Blue Stilton, Mature Cheddar, Somerset Brie, celery, grapes, crackers, caramelised onion chutney 1361 kcal C,G,M,SO	13.50

\* Guests staying on inclusive packages have a £25.00pp allocation towards dinner.

Our suppliers & kitchens handle numerous ingredients & allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately, it is not possible for us to guarantee that our dishes will be allergen free. The recommended daily calorie intake is 2,000 calories a day for women and 2,500 for men.

Allergen Key: C celery, G gluten, F fish, CR crustaceans, E eggs, MO molluscs, M milk, SE sesame seeds, N nuts, MU mustard, P peanut, SO sulphur dioxide, L lupin, S soya

All tables will be subject to a discretionary service charge of 12.5%

 Vegan on request  Vegetarian on request  Non gluten on request