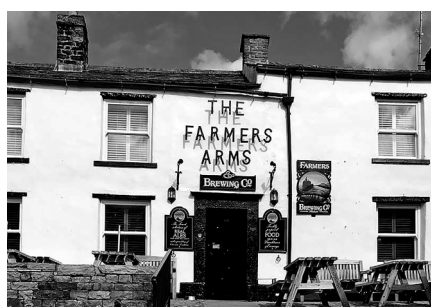
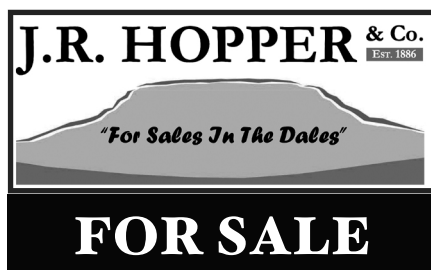


# Farmers Gazette

farmersarmsmuker.co.uk

Issue 2024

## Deal or no deal



You will have no doubt seen on either social media or in newspaper articles that there has been much made of the a community buyout for the Farmers Arms, and at the time of writing this I am lying in my sick bed after surgery for a new knee. At moments in your life like these you get much time to think about what's happening going forward, either for us or for the community steering team that is trying to navigate their way through much government red tape as well as gaining support and finance/ funding from far and wide to secure the freehold interest for the future of the community.

Folk have asked what our opinions are on selling the pub to the locals! I have made my thoughts clear from the beginning, it is my belief that the pub is better off in terms of its future with a local community ownership. Owner operator businesses, which ever they are, pubs, cafes, hotels. Hotels normally work for profit, after all you don't spend your hard earned brass buying something unless you want to make a load of money or you've got something else in mind! Most, if not all businesses, in the village only work the tourist season, campsite, cafe and

some bread and breakfasts, after all, why not. Footfall is low with not many visitors in the winter, why run up costs working hours a day, heating and lighting the pub only for

one or two would-be customers, wasting money you've worked hard for in the summer just to throw it away over the winter makes no sense to me. However there is a few critics that call for the pub to be open all year round, they believe we are supposed to take the hit in the winter, give up our holidays we have waited so long for, just to loose money, work for nothing to keep a few visitors to the village placated, after all, the next owner operator through the door might also choose the path of winter closures and then the visitors are back to square one. Only a local community ownership scheme would work and be able to operate its profit and losses spread throughout the year and work on a non-profit basis. I can only conclude that this needs to happen, if this bid fails for whatever reason then it will be up to myself and my wife to carry on the baton until a new owner can be found.

The community bid has thrown other issues into the spotlight, we like to keep the pub in superb condition we normally undertake these sorts of works when the pub is closed in the

winter. If you have an asset you need to look after it, unfortunately we have put some of this work on hold. We wanted to cover the exterior beer garden with a retracting sympathetic covering, the summers here are sometimes a little wet, also some of the plans for improvements we have had to scale back, the community ownership steering group didn't want us to make some changes so we decided to leave things for now and see what happens with the buyout project. We have done some work and we hope you see the investment we have made for 2024.

We only want the best for the pub and I am sure going forward there will be a way to secure the future of this wonderful establishment whoever get's involved in its ownership. If we are indeed the last of the owner operators of this wonderful watering hole then it will be up to the new community group to step up to the plate, there are many to please and summer is short we can only wish them well for the future...

## Ginvincible

That's the spirit, if you are a gin enthusiast then you've landed in the right spot, we've been making artisan gins for over 7 years, with many awards from the guild of fine foods along the way. We also make the perfect pairing with our own range of mixers that compliment the many flavours we produce, from our award-winning Haworth London dry Lamplighter to Miss Mollies Sherbet Lemon there's something for every taste so come on, be bold we've kept the price respectable so what's to lose find your perfect pairing, these are our recommendations:

- **Haworth Lamplighter London Dry Gin**  
Fevertree Light, Elderflower or Lemon
- **Haworth Deckchair Strawberry Gin**  
Fevertree Light or Elderflower
- **Haworth Yorkshire Rhubarb Gin**  
Fevertree Light or Ginger Ale
- **Miss Mollies Sherbet lemon Gin**  
Fevertree Light or Fevertree Lemon
- **Miss Mollies Pear Drop Gin**  
Fevertree Elderflower, Fevertree Light or just simply Lemonade

- **Miss Mollies Cherry Bon Bon Gin**  
Fevertree Elderflower, Fevertree Light or just simply Lemonade
- **Miss Mollies English Toffee Gin**  
Appletizer or simply Lemonade
- **Miss Mollies Liquorice Black Jack Gin**  
Blackcurrant and Lemonade



# FARMERS LUNCHTIME MENU

## *A magnificent seven of chefs classics Combinations below with an affordable price tag*

<b>Crackpot Haddock Goujons</b> - fresh salad, chunky chips, tartare	(VE GF)	£ 12
<b>Halloumi Slider</b> - fresh salad, chunky chips, chilli dip	(V)	£ 12
<b>Adana Lamb Kebabs</b> - fresh salad, chunky chips, yoghurt dip	(GF)	£ 12
<b>Sausage &amp; Onion Slider</b> - fresh salad, chunky chips, brown sauce	(VE V)	£ 12
<b>Roast Beef &amp; Onion Slider</b> - fresh salad, chunky chips, gravy pot		£ 12
<b>San Marzarno &amp; Pesto Slider</b> - fresh salad, chunky chips, aioli	(VE V)	£ 12
<b>Angus Cheesy Beef Slider</b> - fresh salad, chunky chips, texan bb dip	(GF)	£ 12
<b>Fish Butty</b> - tartare sauce	(VE V GF)	£ 8
<b>Chip Butty</b> - ketchup	(VE V GF)	£ 6

*All the above served until 4:00pm daily*

## *Cold Sandwiches*

### *Served on wholemeal bloomer*

<b>Farmers home Smoked Ham</b> - fresh side salad, mustard	(GF)	£ 8
<b>Swaledale Cheese &amp; Chutney</b> - fresh side salad	(VE V GF)	£ 8
<b>Tuna Mayonnaise</b> - fresh side, salad	(GF)	£ 8
<b>Farmers Smoked Salmon &amp; Cream Cheese</b> - fresh side salad		£ 9

*All the above served until 4:00pm daily*

## *Main Event*

<b>Sunday Roast</b> - a choice of meats, homemade Yorkshire pudding, all the trimmings	(SO CP VE V GF)	£ 16
<b>Fish &amp; Chips</b> - beer battered haddock, mushy peas, chunky chips, tartare	(CP VE V GF)	£ 15
<b>Whitby Scampi</b> - fresh salad, chunky chips, tartare sauce	(CP)	£ 15
<b>Mandy's Steak &amp; Ale Pie</b> - homemade with vegetables chunky chips, rich beef gravy		£ 15
<b>Braised Steak</b> - slow cooked, cheesy mash, vegetables rich gravy	(CP GF)	£ 15
<b>Veggie Lasagne</b> - chefs mushroom and red pepper lasagne, fresh salad, chunky chips	(VE V)	£ 14
<b>Lamb Shank</b> - slow braised, buttery mash, vegetables, minty gravy	(GF)	£ 18

## *Our Famous Large Yorkshire Puddings*

### *Served int' tin*

<b>Holeee Cow</b> - beef slowly braised, vegetables, buttery mash, rich gravy	(CP)	£ 16
<b>Chicken Lickin'</b> - tender chicken breast, buttery mash vegetables, rich gravy	(CP)	£ 16
<b>Toad int' Hole</b> - award winning Cumberland ring, vegetables, mash, gravy	(V CP)	£ 15
<b>Farmers Farmyard</b> - amazing trio of farmyard favourites, vegetables, mash, gravy		£ 18

*V - Vegetarian    VE - Vegan    GF - Gluten Free*

*Please inform a member of staff about any special dietary requirements*

*SO - Sundays Only    CP - Childs Portion - available up to age 10 years, half price*

*All our food is made fresh to order its not a pattern on a plate, but honest  
homemade Yorkshire fayre there may be a wait at busy times so please be patient  
we have one person working alone in the kitchen please bear this in mind!!*



# FARMERS EVENING MENU

## Starters & Small Plates

<b>Farmers Haddock Goujons</b> - fresh salad, tartare	(VE GF)	£ 8
<b>Halloumi Fries</b> - fresh salad, chilli dip	(V)	£ 8
<b>Adana Lamb Kebabs</b> - fresh salad, yoghurt dip	(GF)	£ 8
<b>Chefs Chicken Liver Pâté</b> - fresh salad, onion chutney, toast	(V GF)	£ 7
<b>Creamy Garlic Mushrooms</b> - chargrilled flatbread	(V)	£ 7
<b>Mozzarella Sticks</b> - fresh salad, garlic aioli	(V)	£ 7
<b>Farmers Smoked Salmon and prawn cocktail</b> - salad and wholemeal bread	(GF)	£ 9

## Mains

<b>Sunday Roast</b> - a choice of meats, homemade Yorkshire pudding, all the trimmings	(SO CP VE V GF)	£ 16
<b>Haddock Fish Supper</b> - chunky chips, mushy peas, tartare	(CP VE V GF)	£ 15
<b>Whitby Scampi</b> - fresh salad, chunky chips, tartare sauce	(CP)	£ 15
<b>Haddock Ballotine</b> - filled with prawns, smoked salmon, in a cheddar cheese sauce, chunky chips, fresh salad	(GF)	£ 16
<b>Mandy's Steak &amp; Ale Pie</b> - today's vegetables, chunky chips, gravy		£ 15
<b>Braised Steak</b> - today's vegetables, cheesy mash, gravy	(CP GF)	£ 15
<b>Farmers double Burger</b> - fresh salad, chunky chips, melted cheese	(CP VE V GF)	£ 15
<b>Lamb Shank</b> - today's vegetables, buttery mash, minty gravy	(GF)	£ 18
<b>Cock &amp; Bull</b> - chargrilled sirloin of steak with breast of chicken creamy garlic mushroom sauce, fresh salad, chunky chips	(GF)	£ 25
<b>Lamb Lahore</b> - spiced lamb masala, basmati, garlic flatbread	(VE V GF)	£ 14
<b>Marrakesh Chicken</b> - spiced chicken skewers, fresh salad, basmati flatbread	(VE V GF)	£ 14
<b>Veggie Lasagne</b> - chefs mushroom and red pepper lasagne, chunky chips, fresh salad	(V)	£ 14
<b>Healthy Option</b> - try baby potatoes instead of chunky chips ( <i>Main meals only where stated</i> )		

*Please see blackboard for today's specials*

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### Served int' tin

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## Travels and Tales

Over the winter months Andy and Mandy decided like last year its not really worth opening the Farmers Arms, very little footfall over the winter and we would like to think we're doing someone else a favour! The Kings Head at Gunnerside a few miles down the road, is a community run pub and the villagers like it open all year round, I understand this philosophy. If you've given up your hard earned brass to purchase your own community pub and your that passionate for a pint then you have the right to instruct your tenants to keep the pub open come hell or high water. I have a view that if both pubs are open then both will end up sharing what little trade there is out of season. I hope this explains our position. Mandy top chef and wife thinks I never relax and enjoy any time off, after nearly 40 years she knows I never sit still, I have started re visiting past trades I have either paid to learn or traded off brewing knowledge to learn new skill sets, one of these was

baking bread. Back in the day Andy used to get out of bed at 4am each day to bake the daily bread for a little deli we used to own. Years ago I traded off some of my own knowledge to learn artisan bread making at the Panary, Cann Mills, Shaftesbury, Dorset. The Stoate family have been milling there since 1832 its a fantastic place and well worth a visit. On a recent visit to St Ives we discovered a little gem of a bakery and this inspired Andy to get out the old planetary mixer and his old bread prover, which has been in storage since 2014, he found a little pasty moulder which he forgot he had, you might guess who has been enrolled to scrub each item within an inch of its life! Not Andy. On another trip recently to one of our favourite spots was Scotland, we used to live there for many a year and visited old friends in Fort William, to try to encourage them to come and spend this summer helping us run the Farmers Arms, unfortunately this was

not to be. Ian now walks with a stick and his good lady wife has just had a hip replacement ruling out 10 hour shifts behind our bar. So back to the drawing board. All was not lost though. Whilst visiting Arisaig we popped into the local cafe only to bump into an old friend now retired, however still very much involved in one of the biggest fish merchants on the west coast of Scotland, we have decided to introduce some of their mouth watering produce in our dishes, as they say! As one door opens and all that. Over the winter Mandy & Andy have travelled the length of the country in fact from Lands End to Mallaig and across to Skye sometimes work related or for a relaxing break, one thing is for sure travels bring a wealth of knowledge if we can pass this on through our menus then this time was not wasted, we will continue to look for staff, in the hope that one day we can be at our best not just one day but everyday.



## Nothing Peculiar

Over the last three years or so we have tried without success to keep Theakstons legendary Old Peculier on the bar, I know its cost me a few poor reviews, I get that some walkers find it hard to understand that we cannot shift a nine gallon firkin in a week, this is the normal sort of shelf life for this product, some weeks we were throwing more away than we sold, which as a business is not what you want to be doing, why was this I hear you ask! Well the only couple of answers I can think of is it's either most folk are in cars, so the problem of drink driving with a very strong ale means you don't need much to push you over the

limit, also, its a dark beer in the summer months you mainly sell pale ales and lighter blonde beers it has become the fashion at this time, I'm not one for being beaten so I decided to find a solution and try to keep a permanent supply on tap, well after some research and a bit of shoe leather I installed a simple aspirator which in simple terms means a steady supply of CO<sup>2</sup> to blanket the beer and keep it free from oxygenation, I did the work myself and with some guidance from the experts it's working just fine, I hope its a lasting legacy that no Theakstons Old Peculier, ever goes down the drain again. Fingers crossed!

## Haworth Steam Brewing Co

We thought we would introduce our flagship brewery tap right at the top of Haworth's historical cobbled street first opened in 2010 and still going strong. Our daughter Kelly and her team run this highly successful bar which is now a fully-fledged institution among the locals, she's doing a splendid job so if you are ever in Haworth call in you will get a warm welcome, there's much to do in Bronte country walking, shopping, its an historians paradise, the famous Bronte sisters are still creating a stir, and if you visit for 40s weekend then the place is rocking, why not take a trip see for yourself.

