All dishes are made fresh to order, so please be prepared to wait during busy periods. All dishes can be prepared gluten free. Please ask a member of staff about any allergies.

£4

£3

£3

SIDE DISHES

Egg Fried Rice	
Jasmine Rice	
Coconut Rice	

Chips
Chicken Nuggets
Chicken Nuggets & Chips

SMALL PLATES

Prawn Crackers	£3	Chicken Gyozas
Vegetable Spring Rolls [V]	£6	Crispy Halloumi [V]
Duck Spring Rolls	£7.5	Chicken Satay
Vegetable Tempura [V]	£6	Thai Sesame Chicken Wings
Chicken Tempura	£6.5	Homemade Thai Fish Cakes
King Prawn Tempura	£7.5	Crispy Thai Pork Toast
Sweetcorn Fritters [V]	£6	Crispy Chicken Wings

FARMERS SPECIALS

Salmon Chu-Chee	£15	
Salmon fillet, marinaded in red and panang curry paste, with onions, carrots, & lime leaf.		
Kai Naphung	£12	
Grilled chicken thigh pieces tossed and glazed with natural honey and our home-made chilli		

sauce, garnished with sesame seeds.

Calamari Thai Style Fresh squid, lightly battered, fried and seasoned with authentic Thai herbs & spices. Served with sweet-chilli sauce for a harmonious balance of spicy and sweet flavours.

TRADITIONAL SOUPS

Tom Yum

Thailand favourite spicy hot and sour soup flavoured with lemon grass, lime leaves, galangal, and a squeeze of fresh lemon juice, mushrooms, tomatoes and fresh chilli.

Tom Ka

Traditional Thai soup with coconut milk, mushroom, tomatoes, lemongrass and Thai herbs.

Tofu or Vegetables - £10 | Chicken or Pork - £11 | Prawns - £11 | Seafood - £14



£3

£4

£6

£6

£8

£7.5

£7.5

£8.5

£7

£8

£8

Sawadee! (Welcome)

Indulge in authentic Thai cuisine in the Yorkshire hills at the Farmer's Thai Street Kitchen. Our skilled Thai chefs use locally sourced ingredients to create globally renowned dishes. From classics to specialties, each bite offers a taste of adventure.

We're proud to not use MSG or fish sauce in our dishes. Plus, we offer a range of spice levels to suit your desire.

Our dedication to original Thai herbs, spices, and cooking methods guarantees an unmatched dining experience reminiscent of Bangkok's streets. Join us for a culinary journey where tradition meets innovation, and every dish tells a story.

Whether you're a Thai food enthusiast or new to the cuisine, there's something for everyone at the Farmer's. Come hungry, leave happy. We can't wait to serve you!



FARMERS ARMS

ORDER BY PHONE 01484 685743

OUR ADDRESS Liphill Bank Rd, Holmfirth, HD9 2UR

*Please note that peanuts are present in the kitchen and while every effort is taken to avoid cross contamination, we are unable to guarantee it.

THAI CURRY DISHES

Gaeng panang

A smooth blend of panang curry paste in a thick coconut milk with green beans, onions and lime leaves.

Gaeng kiew whan

Thai green curry with bamboo shoots, courgette, green beans and basil leaves in creamy coconut milk.

Gaeng daeng

Thai red curry paste with peppers, onions, bamboo shoots and basil leaves in creamy coconut milk.

Gaeng massaman

Mild curry cooked with coconut milk, onions, potatoes and roasted peanuts.

Gaeng lueang

Thai yellow curry in creamy coconut milk with potatoes, onion and carrot.

Tofu or Vegetables - £11 | Chicken or Pork - £11.5 | Beef - £12 | Prawns - £12.5

STIR FRY DISHES

Pad krapao

Stir fried with holy basil in oyster and soy sauce and blends of chilies, onions, carrots, green beans and garlic.

Pad num mon hoy

Stir fried with oyster sauce, peppers and mushrooms.

Pad khing

Stir fried with ginger, mushrooms, onions, spring onions, carrots in soya beans sauce.

Sweet & Sour *Excluding beef

Gai pad med mamuang

Tofu or Vegetables - £11 | Chicken or Pork - £11.5 | Beef - £12 | Prawns - £12.5

NOODLE DISHES

Pad Thai

Stir fried rice noodles with eggs, onions, spring onions and bean sprouts in tamarind sauce served with crushed chopped peanuts and lime.

Egg Noodle (Chow Mein) Stir fried egg noodles with onions, carrots, bean sprouts and spring onions in special homemade sauce.

Tofu or Vegetables - £11 | Chicken or Pork - £11.5 | Beef - £12 | Prawns - £12.5

Crispy batter, colourful veggies fried in home made tangy-sweet chilli sauce, bursting with flavours.

Deep fried protein, stir fried with pepper, onion, spring onion, dried chilli, cashew nuts and chilli oil paste.