

## Starters

The 'Stable' Soup of the Day (GO)  
(V)

*Served with a Crispy Bread Roll*

*Bin no.22 - House Red*

Spiced Lamb Keftedes

*Saffron Israeli Couscous,*

*Feta Tzatziki & Pomegranate*

*Bin no.24 - Negroamaro*

Black Truffle & Wild Mushroom  
Risotto (V) (GF)

*Herbs & Parmesan*

*Also available as a main*

*Bin no.11 - Pinot Grigio*

Seared King Scallops

*Coronation Mayonnaise,*

*Cauliflower Pakora,*

*Tandoori Bubbles*

*£4.00 supplement charge*

*Bin no.14 - Gavi di Gavi*

## Mains

Red Wine Braised Beef Featherblade (GO)  
*Carrot Puree, Roast Heritage Carrot, Crushed Hazelnuts,*  
*Horse Radish Mayonnaise, Rich Braise Sauce*

*Bin no.26 - Cotes Du Rhone*

Luxury East Coast Fish Pie (GF)

*Naturally Smoked Haddock Cod & King Prawn Tail.*

*Cream Dill Sauce, Buttered Greens, Cheddar Mash Topping*

*Bin no.12 - Chardonnay*

Yorkshire Lamb Cutlets (GF)

*Herbed Mash Potato, Roast Cauliflower Puree,*

*Tenderstem Broccoli, Buttered Greens, Stock Reduction*

*Bin no.24 - Negroamaro*

Caramelised Onion & Mushroom Ravioli (V)

*Marinara sauce, Vegan Mozzarella Cheese,*

*Tenderstem Broccoli*

*Bin no.23 - Merlot*

8oz Dry Aged Yorkshire Fillet Steak (GO)

*Roast Red Tomato, Portobello Mushroom,*

*House Salad & House Cut Chips*

*£10.00 supplement charge*

*Bin no.25 - Malbec*

Sauces £4.95    Blue Cheese | Green Peppercorn | Diane

## Nibble Bowls

*House Cut Chunky Chips £4.95*

*Onion Rings £4.95*

*Black Truffle Mash Potato £4.95*

*Skin on Skinny Fries £4.95*

*XL Nocellara Olives £4.95*

*Black Truffle Mayonnaise £3.95*

## Desserts

"Peach Melba Cheesecake"

*Peach, Vanilla Ice Cream, Raspberries,*

*Peach Schnapps & Lemonade Bubbles*

*Bin no.33 - Monbazillac*

Cranachan (GO)

*Raspberries, Whisky, Honey & Cream*

*Bin no.33 - Monbazillac*

"Banoffee Crème Brulee" (GO)

*Banana Brûlée, Banana Caramel, Ginger Snap Biscuit*

*Bin no.33 - Monbazillac*

"Black Forest" (V) (GO)

*A Theme on the Classic Black Forest Gateau,*

*Cherries, Chocolate & Cream*

*Bin no.33 - Monbazillac*

Cheese and Biscuits

*£3.00 supplement charge*

*Bin no.34 - Reserve Port*

Would you like to enjoy our Perfect Pairings?

*The Farrier is proud to offer the opportunity to enjoy a Sommelier-Selected paired wine with each course.*

**£14.00** for a two-course pairing | **£20.00** for a three-course pairing