

T H E
F A R R I E R

~Starters~

The Farrier's Stable Soup - £7.50 (V)

Pan Fried Partridge Breast - £9.25 (GO)

Toulouse Sausage, Airdried Ham, Butterbean Cassolette

Smooth Duck Liver & Port Pate - £9.50

Honey Roast Fig, Goats Cheese, Crisp ham, Toasted Brioche

Citrus Cured Salmon Loin - £9.75 (GF)

Watercress Mayonnaise, Toasted Caraway, Cucumber Salad

Risotto Of Trompet Mushrooms - £9.50 (V) (GF)

Cured Egg Yolk, Parmesan Shavings & Fine Herbs

'Sampan' - £11.75 (GO)

Seared King Scallops, Ginger Braised Pork Cheek, Miso Cashew

Hoisin Sauce, Squid Ink Cracker

Please Inform Your Server If You Have Any
Special Dietary Requirements

(GF) – Gluten Free

(GO) – Gluten Free Option Available

(V) - Vegetarian

~Mains~

~Served with Vegetables & Potatoes where appropriate~

Landlord Ale Braised Shin of Beef - £17.50

Roast King Oyster Mushroom, Baby Vegetables, Blue Cheese Cobbler, Braised Juices

Maple Roast Barbary Duck - £19.50 (GF)

Honey & Parsley Root Puree, Buttered Winter Kale, Tarragon Pesto, Game Reduction

Pan Roasted Wold Chicken- £17.50 (GF)

Smoked bacon, Pearl Onions, Girolles, Sundried Tomato & Savoy Cabage

Stable Cured Pork Belly - £17.50 (GO)

Boudin Noir, Charred Leeks, Orchard Puree, Crackling, Candy Apple Sauce

Black Truffle & Chestnut Mushroom Macaroni Cheese - £17.25 (V)

Sauté Mushrooms, Cheddar & Black Truffle Cream, House Salad

Day Boat Black Bream - £18.50 (GF)

Samphire, Spinach, Tenderstem Broccoli, Caper & Brown Shrimp Butter Sauce

Glaves Family Butchers Steak 8oz Fillet Steak £31.95 (GF)

Roast Red Tomato, Portobello Mushroom, House Salad & Chips

Sauces: Blue Cheese, Green Peppercorn, Diane £3.50

~Nibble Bowls~

Hand Cut Chunky Chips - £3.75

Onion Rings- £3.75

Marinated Olives- £3.75

Black Truffle Mash Potato - £3.75

Black Truffle Mayonnaise- £2.00

Please Note - Ingredients & Garnish May Change due to Seasonality & Availability