

T H E  
**F A R R I E R**

**~Starters~**

White Onion & Dijon Soup - £7.50 **(V) (G)**

*Served with a Crispy Bread Roll*

Kiln Roast Salmon Arancini- £9.50

*Caesar Dressing, Anchovy & Citrus Salad*

Proper Prawn Cocktail- £9.75 **(GO)**

*Atlantic Prawns, Kiln Roast Salmon, Boozy Marie Rose Sauce*

Pressed Free Range Chicken & Smoked Ham Hock- £8.75 **(G)**

*Smooth Piccalilli, Blue Cheese Mousse, Air Dried Ham*

Twice Baked Black Bomber Souffle- £9.25 **(V)**

*Creamed Spinach & Spring Onion*

Hickory Smoked Duck Breast- £9.25 **(G)**

*The Farrier Style Greek Salad, Goats Cheese & Hazelnut Pesto*

**Please Inform Your Server If You Have Any**

**Special Dietary Requirements**

**(G) – Gluten Free**

**(GO) – Gluten Free Option Available**

**(V) - Vegetarian**

**~Mains~**

**~Served with Vegetables & Potatoes where appropriate~**

Roast Sirloin of Yorkshire Beef- £16.75 **(GO)**

*Roast & Mash Potatoes, Roast Pan Gravy & Yorkshire Pudding*

Rosemary Roast Leg of Brompton lamb- £16.75 **(GO)**

*Roast & Mash Potatoes, Roast Pan Gravy & Yorkshire Pudding*

Prosecco Battered Whitby Cod - £15.50

*Hand Cut Chips, Buttered Garden Peas, Tartar Sauce & Charred Lemon*

Black Truffle & Mushroom Macaroni - £16.25 **(GO) (V)**

*Sautéed Chestnut Mushrooms, Creamy Cheddar & Black Truffle Sauce*

Easingwold Wild Boar Sausages- £16.50

*Grain Mustard Mash Potatoes, Roast Pan Gravy & Yorkshire Pudding*

Beer Braised Osso Buco- £17.50

*Basque Piperade, Kale, Foraged Herb Dressing, Braise Gravy*

Cajun Spiced Scarborough Woof- £17.25 **(G)**

*Minted Pea & Parmesan Risotto, Pickled Cucumbers, Fine Herbs*

**~Nibble Bowls~**

Hand Cut Chunky Chips - £3.75

'Skin On' Skinny Fries- £3.75

Onion Rings- £3.75

Marinated Olives- £3.75

Black Truffle Mayonnaise- £2.00