



To share

- 1606 beer bread, house butter **6**
Harlequin olives (ve) **4**
Whole baked camembert **16**
Nachos (v) **9**

Tapas

Choose 5 for £35

Served with bread & salad

From the sea

- Fish and chips, curry sauce **7**
Gravadlax of salmon, beetroot and gin **7**
Calamari, lightly floured, aioli **7**
Thai green curry infused tiger prawns **8**

From the farm

- Ham hock bonbons, yellow pepper ketchup **7**
Crispy confit duck, pickled cucumber and orange **8**
Pork belly bites, soy, honey and sesame **7**
Beef chilli meat balls, chipotle ragu **7**

From the ground (v)

- Chickpea croquette, chimichurri salad **6**
Curried cauliflower beignet, grapefruit mayo **6**
Beetroot tartar, giant cous cous **6.5**
Parmesan, olive, cherry tomato, charred chicory salad **5.5**
Patatas bravas **6.5**

Mains

- Pan roasted duck breast – charred chicory, sweet potato, orange and cumin puree, pomegranate miso jus **£24**
Pork belly – sour apple and sage terrine, cider bacon baby onion and gooseberry **£19**
Beef brisket – Soy black treacle, turnip rosti, confit shallot, rich jus **£21**
Cauliflower – chickpea and spinach croquette, curry beignet, grapefruit mayonnaise, celeriac (ve) **£17**

Pub classics and grill

- The Farriers steak and ale pie, encased in shortcrust pastry, spring greens potato cake, seasonal vegetables, rich jus **£18**
Farrier's 1606 beer battered cod - skin on fries, minted peas, tartare sauce **£18**
Whole tail breaded scampi - skin on fries, minted peas, tartar sauce **£18**
Farriers beef burger - smoked mustard burger sauce, crispy pickle, smoked bacon, 1606 battered onion rings, Skin on fries, baby gem, Monterey Jack **or** blue cheese, brioche bun **£17**
Moving Mountains Plant burger - relish, 1606 battered onion rings, baby gem, Monterey Jack **or** blue cheese, Brioche bun (v) **£16**
10oz Ribeye steak - sautéed red onions, mushrooms & cherry tomatoes in a balsamic glaze, skin on fries **£27**
Sauces: rose peppercorn - blue cheese + **£2.5**

Extra sides available + £4 each

Skin on fries - spring vegetables - mixed leaf salad – onion rings – sautéed potatoes