



FARRIERS ARMS

FOUNDED 1606

Early 2023 Menu

To share

1606 beer bread, house butter **6**

Harlequin olives **4**

Whole baked camembert **16**

Nachos **9**

Starters

Homemade soup of the day, 1606 beer bread (v) **7**

Hunter's chicken terrine, dressed leaves, Black Bomber shard, BBQ gel **8**

King scallops, shallot and shellfish puree, pickled radish, burnt onion dust, crispy roe **12**

Thai infused tofu and chestnut mushroom Scotch egg, wasabi mayonnaise **9**

Mains

Confit pork belly, celeriac potato cake, sage crackling, seasonal vegetables, rich jus **18**

Blade of beef bourguignon, horseradish mash, Kentish blue creamed cabbage, crispy shallots **20**

Duo of duck - pan fried duck breast, duck leg cottage pie, roasted heritage carrots, pickled blackberry jus **23**

Smokey Winter vegetable and red lentil stew, peppered puff pastry, seasonal vegetables (v) **17**

Classics and grill

The Farriers steak and ale pie, encased in shortcrust pastry, whole grain mustard bubble and squeak cake, seasonal vegetables, rich jus **18**

Farriers 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 bacon, 1606 battered onion rings, skin on fries, burger relish, baby gem, Monterey Jack or blue cheese, brioche bun **16**

Moving Mountains Plant burger, 1606 battered onion rings, charred gem, Monterey Jack cheese, brioche bun (v) **16**

Steak – cooked to order and to your liking

10oz Ribeye **27**

sautéed red onions, mushrooms & cherry tomatoes in a balsamic glaze, skin on fries

sauces: rose peppercorn - blue cheese + **2.5**

Sides - Skin on fries - extra seasonal vegetables - mixed leaf salad **4 each**