

Anvil Restaurant



FARRIERS ARMS

FOUNDED 1606

March – May (Spring)

Aperol Spritz **£10**

Prosecco (20cl) **£7.15**

Appetisers

Whole baked camembert **£16.95**

Homemade bread, house butter **£3pp**

Nachos **£9**

Harlequin olives (ve) **£4**

Starters

Homemade soup of the day (v) **£8.95**

Cured salmon, tomato and elderflower consommé, nasturtium **£9.95**

Braised lamb breast, wild garlic and basil ketchup, pea shoot and watercress salad **£10.95**

Fried courgetti, mint, pickled and raw radish, crispy vermicelli (ve) **£8.95**

Goat cheese mousse, pickled rhubarb, toasted sesame and black pepper cracker (v) **£8.95**

Mains

3oz roasted lamb rump, smoked aubergine purée, pan-roasted pink fir potatoes, spring greens, gherkin jus **£22.95**

*Pairs well with **Finca de Oro Rioja**- which has complimentary dark fruit, and smoky oak aromas.*

Red lentil tarka dhal, charred flat bread (ve) **£17.95**

*Pairs well with **Plate 95 Sauvignon Blanc**-fresh and zesty with acidic notes to help balance the gentle spices.*

Wild garlic and ricotta tortellini, pea and wild garlic sauce, confit heirloom tomato (v) **£18.95**

*Pairs well with **Plate 95 Merlot**-fruity on the palate enhancing the tomato, aromatic and earthy aroma to compliment the wild garlic.*

Pan fried chicken supreme, herb gnocchi, balsamic vinegar and roasted tomato sauce **£18.95**

*Pairs with **Solander Chardonnay**- the soft tropical flavours and creamy texture compliment and balance the acidity of the balsamic.*

10oz Ribeye steak - sautéed red onions, mushrooms & cherry tomatoes in a balsamic glaze, thick cut chips **£28**

Blue cheese **OR** Rose peppercorn sauce **£2.50**

*Pairs well with **Dead Man's Dice Malbec**- deep and vibrant with a nose of plum and dark chocolate to compliment red meats.*



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Farriers Classics

The Farriers pie of the day, encased in puff pastry, potatoes, seasonal vegetables, rich jus **£18**

Farriers 1606 beer battered cod – thick cut chips, minted peas, tartar sauce **£18**

Whole tail breaded scampi – thick cut chips, minted peas, tartar sauce **£18**

Farriers beef burger - smoked mustard burger sauce, smoked bacon, 1606 beer onions, skin on fries, baby gem, Monterey Jack **or** blue cheese, brioche bun **£17**

Moving Mountains Plant burger - relish, 1606 beer onions, baby gem, Monterey Jack **or** blue cheese, brioche bun (v or ve without cheese) **£16**

Sides

Rocket and radish salad,
blue cheese dressing **£5**

Charred tender stem broccoli with
chimichurri **£5**

Ricotta and chive
pink fir potatoes **£5**

Skin on fries **£4**

Mac & cheese **£5**

*We serve fresh food, not fast food, therefore at busy times there may be a short wait.
If you suffer from any food allergies, please inform us when you place your order.
We cannot guarantee that our dishes do not contain nuts or nut derivatives, shot, bones or feathers.*

SPRING 2024