

Spring group set menu

For groups 10 and above dining in the Anvil or the Forge - Must be preordered with **three days notice minimum**.

* Additional options for your table *

Homemade bread, house butter, herb oil and balsamic **£5.95**

Harlequin olives **£4.50**

Farriers' Grazing Board; selection of cured meats, cheddar and blue cheese, olives, sliced ciabatta, grapes, charred pickled onions, homemade ale chutney **£21.95**

Starters

Seasonal soup with homemade bread (VE, GF bread available)

Smoked haddock kedgeree, egg yolk purée

Spiced lamb kofte, mint yoghurt

Mains

Chicken with garlic stuffing, potato and sauerkraut rosti, creamed leeks, charred pea, fennel and pea shoot salad

Pan fried Sea Bass, tomato and onion sauce, new potatoes and samphire

Spring time risotto, pea, leek, courgetti, garlic oil, parmesan crisp

Farriers 1606 ale battered fish, skin on chips, minted peas, tartar sauce (GF and DF on request)

Farriers beef burger - smoked mustard burger sauce, smoked bacon, 1606 ale onions, skin on fries, baby gem, Monterey Jack **or** blue cheese, brioche bun (GF and DF on request)

Moving Mountains Plant burger - relish, 1606 ale onions, baby gem, Monterey Jack **or** blue cheese, brioche bun (V or VE with alternative bun and no cheese)

10oz ribeye steak - sauteed red onions, mushrooms and cherry tomatoes in a balsamic glaze, thick cut chips (GF and DF on request)

(£7 supp)

Desserts

Apple, pear and vanilla crumble, hot custard (GF and vegan with vegan ice cream)

The Farriers' double chocolate brownie, hot chocolate sauce and honeycomb ice cream (GF)

Ice cream or sorbet selection

2 courses for £29 or 3 courses for £36

If you suffer from any food allergies, please inform us when you place your order