



FARRIERS ARMS

FOUNDED 1606



To share

1606 beer bread, house butter **6**

Harlequin olives **4**

Whole baked camembert **16**

Nachos **9**

Starters

Duck liver pate, orange and spring onion jam, fennel and pink pepper salad, toast **8.5**

Tiger prawn, smoked mackerel and lemon, charred gem, bloody Mary mayonnaise **10**

Spiced parsnip and apple soup, sage and pepper crouton (v) **6.5**

Mulled pear, pickled walnut, fennel and orange salad, sage and parsnip crisps, cranberry dressing (v) **7.5**

Mains

Bronzed turkey, maple bacon and cranberry stuffing, parsnip puree, seasonal accompaniments **19**

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

Turkey, brie and cranberry pie, chestnut pastry, bubble and squeak cake, rich jus **18**

Twice baked Camembert soufflé, Winter squash and chestnut bonbons, cranberry compote, rosemary reduction (v) **18**

Classics and grill

Farriers 1606 beer battered cod, skin on fries, minted peas, tartare 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 Sirloin **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**