



FARRIERS ARMS

FOUNDED 1606

Set Menu Summer 2023

(Tables of 10 and over)

Starters

Homemade soup of the day (v)

Ham hock bitterballen, yellow pepper ketchup, dressed leaves

Beetroot and gin gravlax

Beetroot tartar (ve)

Mains

Pork fillet – sour apple and sage terrine, cider baby onion, gooseberry

Duck – pan seared duck salad, grilled chicory, candied walnut, orange and tamarind dressing

Salmon – confit shallot, potato cake, caper lemon butter, greens

Risotto – red pepper and pearl barley, vegan parmesan, rocket, pomegranate (ve)

The Farriers Steak and Ale pie – shortcrust pastry, spring greens potato cake, seasonal vegetables, rich jus

Whole tail scampi – skin on fries, minted peas, tartar sauce

The Farriers 1606 battered cod – skin on fries, minted peas, tartar sauce

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

Moving Mountains plant burger – relish, 1606 battered onion rings, Monterey Jack **OR** blue cheese, brioche bun (ve)

Desserts

Elderflower meringue – sablé Breton, candied lemon, berry coulis

Double chocolate brownie – hot chocolate sauce, honeycomb ice cream

Sticky toffee pudding – hot toffee sauce, vanilla ice cream

Lemon posset – curd, white chocolate and coriander brittle

2 courses for £26

3 courses for £32