



FARRIERS ARMS

FOUNDED 1606

Farriers Arms Menu

To share... or not!

Homemade bread board £5.95

Nachos - cheese, salsa, guacamole,
jalapenos, sour cream £9.95

Whole baked camembert, ciabatta slices, grapes,
dressed salad, chutney £18.95

Farriers' Grazing Board; selection of cured meats,
cheddar and blue cheese, olives, sliced ciabatta,
grapes, charred pickled onions,
homemade ale chutney
£21.95 - for double meat +£5

Small dishes

Pork and black pudding hash, crispy egg yolk,
apple butter, rocket garnish £8.95

Cajun spiced potato and mussel ragu £7.95

Crispy haddock bites, tartar sauce £7.95

Mac & cheese bites, salsa £6.95

Beetroot and vodka gravadlax of Salmon, pickles,
horseradish crème fraiche, soda bread £8.95

Crispy Buffalo cauliflower, salsa £6.50

Seared steak strips, tarragon butter £8.95

Harlequin olives £4.50

Moons green charcuterie and house pickles £8.95

Mains

10oz ribeye steak - sauteed balsamic red onions, mushrooms and cherry tomatoes, chips £34
Add blue cheese OR rose peppercorn sauce + £3

The Farriers' pie of the day, mashed potatoes, seasonal vegetables, rich jus £19

Farriers 1606 ale battered haddock- thick cut chips, minted peas, tartar sauce £19.50

Whole tail breaded scampi - thick cut chips, minted peas, tartar sauce £18.50

Farriers beef burger - smoked mustard burger sauce, smoked bacon, 1606 ale onions,
baby gem, Monterey Jack or blue cheese, brioche bun, skin on fries £18

Moving Mountains plant burger (v) smoked mustard burger sauce, 1606 ale onions,
baby gem, Monterey Jack or blue cheese, brioche bun, skin on fries £16

Plant based chicken burger, gem lettuce, sliced red onion, mayonnaise, brioche bun (VE without mayo) £16

Additional sides

Baked mac & cheese £5

Seasonal root vegetables £5

Mixed leaf salad £5

Thick chips/Fries £4

Desserts Menu

Our desserts are lovingly made in house by our chef team. Please discuss any allergies before ordering.

The Farriers double chocolate brownie, honeycomb ice cream, hot chocolate sauce **£8.50**

The Farriers sticky toffee pudding, vanilla ice cream, toffee sauce **£8.50**

Apple and blackberry crumble served with hot custard **£8.95**

Mulled wine, pear and almond tart, candied almonds, Chantilly cream **£8.95**

The Farriers Cheeseboard with 1606 ale and apple chutney **£11.95**

Café Gourmand - Supporting Friends of Mersham Church **£9.50**

An americano coffee or tea (excl. liqueur coffees) & chefs' choice of mini dessert.

Help us support our local church! We will donate 50p to Friends of Mersham Church Association to ensure maintenance and upkeep of the building.

Ice-cream or sorbet selection **£6 for 3 scoops**

Ice cream flavours: Vanilla (ve available), Chocolate, Strawberry, Honeycomb

Sorbet flavours: Raspberry, Lemon, Blood orange

Hot drinks

Single espresso **£3.50**

Double espresso **£4.50**

Americano **£3.50**

Flat white **£4.00**

Cappuccino **£4.50**

Latte **£4.50**

Mocha **£5.50**

Hot chocolate **£4.75**

English breakfast tea **£3.50**

Earl grey tea **£3.50**

Green tea **£3.50**

Mint tea **£3.50**

Chamomile Tea **£3.50**

Assorted fruit teas **£3.50**

Liqueur Coffee **£8.50**

Choice of 50ml shot of Baileys/ Cointreau/ Courvoisier/ Disaronno/ Jamesons/ Tia Maria

*We serve fresh food not fast food, therefore at times there may be a short wait to prepare your food. If you have any food allergies or dietary requirements, please inform us when placing an order. We cannot guarantee that our dishes do not contain nut or nut derivatives, bones, shot or feathers. **When dining in the restaurant a 10% service charge will be added to the bill which goes directly to our staff - this is discretionary, please speak to us if you are unhappy.***