



## FARRIERS ARMS

FOUNDED 1606

### Set Menu Late Summer 2023

*(Tables of 10 and over)*

#### Starters

Confit tomato salad – rocket, pine nuts, red vein sorrel, herb emulsion (v)

Seafood medley – pan fried squid, mussels, white crab meat, rich ragu sauce

Malt smoked pigeon – pickled raspberry, radish, popcorn shoots, parsnip puree

Lamb kofta – Mediterranean veg, spiced quinoa, nasturtium

#### Mains

Charred red pepper and pearl barley risotto – feta, red pepper puree, pea shoots (v)

Pan seared pork fillet – marmite glazed parsnips, baked radish, nasturtium, chimichurri

Pan seared sea bass – ceviche of tomato and shallot, pea shoot, red vein sorrel, herb oil, herb emulsion

Marinated cucumber and courgette salad – radish, pickled red onion, mint vinaigrette (v)

The Farriers Pie of the Day – shortcrust pastry, fondant new potatoes, 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, smoked bacon, 1606 battered onion ring, skin on fries, baby gem, Monterey Jack **OR** blue cheese, brioche bun

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

#### Desserts

Banoffee cheesecake – caramel sauce, almond brittle

“Strawberries and cream” – strawberry posset, chocolate glaze, smoked thyme Chantilly

Sticky toffee pudding – hot toffee sauce, vanilla ice cream

Double chocolate brownie – hot chocolate sauce, honeycomb ice cream

**2 courses for £28**

**3 courses for £35**