

## Summer 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

Whole baked camembert, ciabatta slices, grapes, dressed salad, chutney £19.95

Harlequin olives £5.50

### Starters

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

Pan fried cod cheek, katsu sauce, puffed noodles, pickled golden sultanas (GF. DF on request)

Ham and Ashmore cheddar croquettes, red pepper ketchup, pickled cucumber

### Mains

Pan fried chicken, crushed minted peas, pan roasted rosemary carrots and potatoes, onion demi-glace (GF. DF on request)

Oven baked hake, mussel chowder, sweetcorn succotash, garlic, chive and lemongrass oil (GF)

Tomato and ricotta agnolotti, tomato consommé, basil pesto, tomato concasse

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 and rhubarb 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**