



Autumn at The Farriers Arms

To share

Harlequin olives **£4**

Homemade bread, house butter, herb oil and balsamic **£5.95**

Nachos - cheese, salsa, guacamole, jalapenos, sour cream (v) **£9**

Whole baked camembert, ciabatta slices, grapes, dressed salad, chutney (v) **£17.95**

Farriers' Grazing Board; selection of cured meats, cheddar and blue cheese, olives, sliced ciabatta, grapes, charred pickled onions, homemade ale chutney **£21.95 for 2 – for double meat +£5**

Small dishes

Mac and cheese bites, salsa **£6.50**

Farriers' fried chicken, aioli **£6.50**

Seared steak strips, tarragon butter **£8.95**

Patatas bravas (ve) **£5.50**

Honey and harissa prawns **£6.95**

Crispy cod bites, tartar **£6.95**

Classics

Catch of the day **£21**

The Farriers' pie of the day – encased in puff pastry served with potatoes, seasonal vegetables, rich jus **£19**

Farriers 1606 beer battered cod – 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 beer onions, baby gem, Monterey Jack **or** blue cheese, brioche bun, skin on fries **£18**

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

Charred gem lettuce, potato coins, mixed leaves, lemon and herb dressing, walnuts, blue cheese (v) **£16**

10oz ribeye steak – sauteed red onions, mushrooms and cherry tomatoes in a balsamic glaze, thick cut chips **£34**
Add blue cheese **OR** rose peppercorn sauce

Additional sides

Mixed leaf salad **£5** Seasonal vegetables **£5** Crushed new potatoes with mint **£5**

Skin on fries **£4** Mac and cheese **£5**