



Sunday at the Farriers Arms

To share

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

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

Whole baked camembert **£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**

Sunday Roasts

All roasts served with seasonal vegetables, roasted potatoes, sage and onion stuffing, Yorkshire pudding and rich gravy

Roast chicken **£20.95**

Sirloin of beef **£20.95**

Loin of pork **£19.95**

Nut and seed roast (v) **£17.95**

Brewers Beast

For hearty appetites – a selection of all our meats and accompaniments **£24.95**

The Farriers' Family Feast

A selection of our meats and accompaniments served on a platter to help yourselves to at your table

A real showstopper! **£21.95 (minimum 4 people)**

Classics

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 **£16**

Additional sides

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

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

We serve fresh food, not fast food, therefore at busy times there may be a short wait. If you suffer from any food allergies, please inform us when you place your order. We cannot guarantee that our dishes do not contain nuts or nut derivatives, shell, bones or feathers.

Desserts

Our desserts are lovingly made in house by our chef team

The Farriers' double chocolate brownie, honeycomb ice cream, hot chocolate sauce (GF) **£8.50**

The Farriers' sticky toffee pudding, vanilla ice cream, toffee sauce (GF) **£8.50**

Plum and apple crumble, custard **£8.95**

Chocolate delice, honeycomb, cherry **£9.95**

Café Gourmand – Supporting the children at Mersham Primary School – 50p will be donated
An americano or tea (excluding liqueur coffees) and chef choice of mini dessert **£9.50**

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

Ice cream or sorbet selection **£6 for three scoops**

Vanilla, chocolate, strawberry, salted caramel (ve), honeycomb ice cream

Blood orange, raspberry, lemon sorbet