



FARRIERS ARMS

FOUNDED 1606

Autumn Group Set menu

For groups 10 and above dining in the Anvil or the Forge - Must be ordered in advance

2 courses for £30

3 courses for £38

Additional options per person

Homemade bread, house butter, herb oil and balsamic **£5.95** or Harlequin olives **£4**

Starters

Potato and leek soup, homemade bread (v or ve without bread)

Crispy pressed lamb confit, pink peppercorn and herb dressing, pickled shallot, rocket and chive emulsion

Smoked mackerel pâté, toast, cucumber jelly and charred cucumber

Leek and black wax cheddar tart, crispy leeks, charred leek dust (v)

Mains

Pork tenderloin stuffed with apple and sage, caramelised apple purée, confit garlic mash, sage crisp, buttered kale, mustard sauce

Harissa roasted aubergine, tomato and red pepper couscous, spring onion, pomegranate (v)

Salmon fillet, caponata, parmentier potatoes, crispy kale

Farriers 1606 beer battered cod - skin on chips, minted peas, tartar sauce

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

Moving Mountains Plant burger - relish, 1606 beer onions, baby gem, Monterey Jack or blue cheese, brioche bun (v or ve without cheese)

10oz ribeye steak – sauteed red onions, mushrooms and cherry tomatoes in a balsamic glaze, thick cut chips (£5 supp)

Desserts

Plum and apple crumble, custard

The Farriers double chocolate brownie, hot chocolate sauce and honeycomb ice cream

Ice cream or sorbet selection

If you suffer from any food allergies, please inform us when you place your order