

Mains

Served with vegetables & potatoes where appropriate

Starters

The Farrier's Stable Soup
£8.75 (V) (GO)

Smooth Chicken Liver &
Brandy Pate £9.95 (GO)
*Toasted Brioche, Spiced Tomato
Chutney*
House Red, France

Salmon & Smoked Salmon
Fishcake £12.95
*Hot Tartar Cream Sauce,
Watercress*
House White, France

Seared King Scallops £16.95
(GO)
*Cauliflower Puree, Toasted
Hazelnuts, Doreen Black Pudding,
Granny Smith Apple*
Sauvignon Blanc, New Zealand

Salad of Smoked Duck Breast
(GF) £12.95
*Charred Chicory, Beetroot &
Toasted Pecans*
House Red, France

Wild Mushroom & Pecorino
Arancini £12.95 (V)
*Black Truffle Mayonnaise,
Truffle Foam*
Merlot, Romania

Boozy Braised Beef Brisket £31.95 (GO)
*Rich Red Wine Braise Gravy, Charred Beer Braised Shallots,
Purple Sprouting Broccoli, "il Maniscalco Salsa al Levistico"*
Malbec, Argentina

Stable Cured Belly Pork £31.95 (GO)
*Boudin Noir, Charred Leek, Salt Baked Rind,
Anise Cream Sauce, Honey Roast Celeriac Puree*
Negroamaro, Italy

Roast Wolds Chicken Breast £30.95
*Marinara Brioche Puree, Breaded Halloumi Croutons,
Pepperoni Crumble, Charred Baby Gem, Basil Pesto,
Sautéed Chestnut Mushroom, Black Olives*
Chardonnay, Australia

Roast Yorkshire Lamb Rump £33.95 (GO)
*New Season Yorkshire Asparagus, Carrot Puree, Spring Kales,
Marmite Popcorn, Game Reduction*
Côtes du Rhône, France

Roast Vegetable Dhansak £19.95 (V) (GO)
*Sweet & Sour Curry Sauce, Toasted Almonds, Minted Yogurt,
Coriander Herb, Basmati & Wild Rice, Popadoms*
Gavi di Gavi, Italy

Market Fish of the Day
Please ask your server for todays special

8oz Dry Aged Yorkshire Fillet Steak £45.00 (GO)
*Roast Red Tomato, Portobello Mushroom,
House Salad & Chips*
Malbec, Argentina

Sauces £4.95

Blue Cheese | Green Peppercorn | Diane

Would you like to enjoy our Perfect Pairings?

The Farrier is proud to offer the opportunity to
enjoy a Sommelier-Selected paired wine with each
course.

£14.00 for a two-course pairing

Please Inform Your Server If You Have Any Special Dietary
Requirements.

(GF) Gluten Free (GO) Gluten Free Option Available (V) Vegetarian

Nibble Bowls

House Cut Chunky Chips £4.95
Skin on Skinny Fries £4.95
Onion Rings £4.95
Black Truffle Mash Potato £4.95
Black Truffle Mayonnaise £3.95
Olives £4.95

A Journey, Not a Gallop

*We invite you to settle in for a three-hour dining experience. Each
course is a hoofbeat in a slow, steady rhythm of flavour, story, and
hospitality. Our ingredients are fresh from the field, the sea, and the
market, prepared with care and served at a pace that lets them shine.
Like any good ride, it's best enjoyed without haste.*