

THE
FARRIER

Starters

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

Partridge Breast Kiev £12.95
Roast Garlic & Parsley Butter, Sweetcorn Succotash, Pickled Baby Corn
House Red, France

Roast Butternut Squash Risotto £12.95 (V) (GF)
Toasted Seeds, Gorgonzola, Pecan Nuts & Sage
Chardonnay, Australia

Seared King Scallops £16.25
Crushed Garden Pea, Citrus Mayonnaise, Air Dried Ham, Salt & Vinegar Bubbles
Gavi di Gavi, Italy

Field Game Terrine £12.95 (GO)
Toasted Brioche, Mulled Bramley Apple Chutney, Black Garlic Mayonnaise
House Red, France

Tempura Battered Baby Octopus & Squid Rings £13.95
Chimichurri Yoghurt & Citrus
Pinot Grigio, Romania

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

Evening Menu

Mains

Served with vegetables & potatoes where appropriate

Boozy Braised Beef Brisket £33.95 (GO)
Classic Bourguignon Garnish, Honey Roast Parsnips, Parsnip Crisp, Parsnip & Apple Puree, Rich Braise Gravy
Cotes Du Rhone, France

Stable Cured Belly Pork £31.95
Boudin Noir, Charred Leek, Salt Baked Rind, Anise Cream Sauce, Honey Roast Celeriac Puree
Cotes Du Rhone, France

Roast Wolds Chicken Breast £30.95 (GO)
Yorkshire Blue Cheese Mayonnaise, Sautee Wild Mushrooms, Winter Kales, Air Dry Ham, Stock Reduction
Cotes Du Rhone, France

Seared Yorkshire Lamb Chops £33.95
Minted Lamb Sausage Roll, Roast Cauliflower Puree, Kumquat Relish, Buttered Summer Greens
Cotes Du Rhone, France

Caramelised Onion & Mushroom Ravioli £26.95 (V)
Marinara Sauce, Vegan Mozzarella Cheese, Tenderstem Broccoli, Dairy Free Basil & Rocket Pesto
Negroamaro, 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

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.