

## Starters

The 'Stable' Soup of the Day (GO)  
(V)

*Served with a Crispy Bread Roll*  
*House Red, France*

Salad of Smoked Duck Breast (GF)

*Charred Chicory, Beetroot & Toasted*  
*Hazelnut*

*House Red, France*

Roast Cauliflower Risotto (V) (GF)

*Roast Floret, Parmesan,*  
*Lightly Pickled Fennel*

*Also available as a main*  
*Pinot Grigio, Romania*

Seared King Scallops (GO)

*Cauliflower Puree, Toasted Hazelnuts,*  
*Doreen Black Pudding, Apple*

*£4.00 supplement charge*

*Sauvignon Blanc, New Zealand*

## Mains

Yorkshire Lamb Chop (GO)

*Honey Roast Celeriac Puree, Mash Potato, Winter Kales,*  
*Tenderstem Broccoli, Red Wine Gravy*

*Côtes du Rhône, France*

18hour Braised Local Beef Shin (GO)

*Rich Red Wine Braise Gravy, Herbed Mash Potato,*  
*Honey Roast Baby Parsnips, Pickled Red Onion*

*Malbec, Argentina*

Luxury East Coast Fish Pie (GF)

*Naturally Smoked Haddock Cod & King Prawn Tail,*  
*Cream & Dill Sauce, Buttered Greens, Cheddar Mash Topping*

*Chardonnay, Australia*

Caramelised Onion & Mushroom Ravioli (V)

*Marinara Sauce, Vegan Mozzarella Cheese,*  
*Tenderstem Broccoli*

*Gavi di Gavi, Italy*

8oz Dry Aged Yorkshire Fillet Steak (GO)

*Roast Red Tomato, Portobello Mushroom,*  
*House Salad, House Cut Chips*

*£10.00 supplement charge*

*Malbec, Argentina*

Sauces **£4.95** *Blue Cheese | Green Peppercorn | Diane*

## Nibble

*House Cut Chunky Chips* £4.95

*Skin on Skinny Fries* £4.95

## Bowls

*Onion Rings* £4.95

*XL Nocellara Olives* £4.95

*Black Truffle Mash Potato* £4.95

*Black Truffle Mayonnaise* £3.95

## Desserts

“Classic Farrier After 8” (V)

*White Chocolate, Mint Aero,*  
*Mint Oreo Ice Cream*

*10 Year Tawny Port, Portugal*

Cheese and Biscuits

*£3.00 supplement charge*

*10 Year Tawny Port, Portugal*

“Orange Caramel Cheesecake”

*Mandarin, Salted Caramel, Honeycomb Ice Cream*  
*Monbazillac, France*

“Vanilla Crème Brûlée”

*Raspberry Pavlova, Shortbread*  
*Monbazillac, France*

Assiette of Chocolate (V) (GO)

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 | **£20.00** for a three-course pairing