

## Starters

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

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

Salad of Smoked Duck Breast (GF)  
*Chicory, Beetroot & Toasted Hazelnut*  
*House Red, France*

Roast Cauliflower Risotto (V) (GF)  
*Roast Floret, Parmesan,*  
*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

Pan Seared Calves Liver (GO)  
*Honey Roast Parsnip 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 Bowls

*House Cut Chunky Chips £4.95*  
*Onion Rings £4.95*  
*Black Truffle Mash Potato £4.95*

*Skin on Skinny Fries £4.95*  
*XL Nocellara Olives £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*

Lemon Meringue Cheesecake  
*Eton Mess Ice Cream*  
*Monbazillac, France*

Cappuccino Crème Brûlée (V)  
*Cookies & Irish Cream*  
*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