

2 course - £40.00

3 course - £50.00

## 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*