



FARRIERS ARMS

FOUNDED 1606

Lunch Menu
Served Mon to Fri 12–3pm and 12-5.30pm Sat

To Share

Homemade bread, basil oil & balsamic **£4.5** **G** Olives & sundried tomatoes **£4**

Whole baked camembert, caramelised onion and rosemary butter, ciabatta,
dressed leaves, house chutney **£14** **C,M,G,SD**

Tapas

Farriers Sharing Tapas Board for 2 – choose 5 for £25 (includes bread and salad)

Soy, black treacle and five spice short ribs **£6** **S,SD,Mu,C**

Beef shin bitterballen, pickled beets **£5** **C,SD,G**

Crab and avocado croquette, lemon mayo **£5.50** **Cr,M,G,E**

Salt and pepper squid, sweet chilli **£4.50** **Mol,G,S,SS**

Curried cauliflower lime pickle (v) **£3.50** **Mu,M,SD**

Spanish omelette, roasted peppers and garlic (v) **£4** **M,G**

Chips and accompaniments

Chunky chips **£4** Sweet potato fries **£4.5**

Add an accompaniment – cheese **+ 50p**, bacon **+ 50p**

Ciabattas

Served with dressed leaves & homemade slaw

Hoi sin duck, charred spring onion, cucumber and pomegranate **£7.50**

G,M,SD,S

Roasted peppers, olive and rocket, basil oil (v) **£6.50**

G

Steak, red onion, mushroom and blue cheese melt **£7.50**

G,M

Bacon, lettuce and tomato, bacon mayo **£7**

G,M,E

Farriers 1606 beer-battered fish fingers, tartar sauce, baby gem **£7.50**

F,M,SD,E,G

Farriers Bar Baskets

Served with chunky chips

All at **£7.5** each or **+ 50p** for sweet potato fries

Chicken goujons with sweet chilli mayo **G,M,E**

1606 battered cod fingers **F,G,SD**

Whole tail scampi **Cr,G**

Please discuss any allergens with your server. There are many dishes that we may be able to provide as gluten free so do ask!

Allergen Key: Nuts **G** Gluten **M** Milk **Mu** Mustard **Mol** Molluscs **S** Soy **Egg** Celery **F** Fish **Cr** Crustaceans **SS** Sesame **SD** Sulphur dioxide