



FOOD MENU

General Manager: Shane Rose
Head Chef: Jake Perry
Restaurant Manager: Ewan Harvey

Starters

Pulled Beef Shin & Tarragon Croquettes, Smoked Paprika Aioli, Rocket Salad	8.5
Agave & Thyme Roasted Butternut Squash Soup, Chestnut Gremolata, Sourdough Bread	6.5
Wild Mushroom & Truffle Tart, Vegan Feta, Rocket Salad, Sherry Vinaigrette (vg)	7.5
Crispy Buttermilk Fried Guinea Fowl, Mushroom Ketchup (gf)	9
Poole Bay Mussels, Thai Red Curry, Coriander, Sourdough Bread, Netherend Butter	8.5/17

Mains

28 Day Dry Aged Beef Burger, Brioche Bun, Gherkin Ketchup, Tomato, Lettuce, Onion, Triple Cooked Hand Cut Chips Smoked Applewood Cheddar - Candy Streaky Bacon - Farrier Lager Onions - £1 each	16
Farrier Lager Battered Haddock & Triple Cooked Hand Cut Chips, Mint Crushed Peas, Chunky Tartare (gf)	17
Cumberland Sausage Ring & Buttered Mash, Red Wine Gravy, Smoked Paprika Onion Rings	16
28 Day Aged Rib-Eye Steak, Balsamic & Parmesan Rocket Salad, Triple Cooked Hand Cut Chips (gf)	28
Crown Prince Squash & Thyme Risotto, Crispy Sage, Truffle Oil & Vegan Feta (vg) (gf)	15

Homemade Pies

Braised Steak & Pale Ale Pie, Buttered Mash, Seasonal Vegetables, Red Wine Gravy	18
Smoked Haddock & Salmon, Cheddar Mash Pie, Seasonal Vegetable	17
Butternut, Red Onion & Vegan Feta Pie, Crushed New Potatoes, Seasonal Vegetables, Gravy (vg)	16

Sides (all gf)

Triple Cooked Hand Cut Chips	4.5
Seasonal Vegetables	4
Creamed Mash Potato	4
Smoked Paprika Onion Rings	4
Farrier Dirty Chips With Truffle Oil, Old Winchester, Smoked Paprika Aioli	7.5

Desserts

Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream	6.5
Tonka Bean Creme Brulee (gf)	6.5
Apple & Blackberry Crumble, Vanilla Ice Cream (gf)	7
British Cheese Bigod Soft, IOW Blue, Snowdonia Rockstar, Onion Chutney, Celery, Grapes, Crackers	9.5