



SUNDAY 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

The Farrier Sunday Roast

28 Day Aged Medium Rare Rump Roast, Bone Marrow Fat Roast Potatoes, Braised Red Cabbage , Honey Roasted Carrots & Parsnips, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy, Horseradish Cream	24
Lemon & Thyme Half Roast Chicken, Bone Marrow Fat Roast Potatoes, Braised Red Cabbage , Honey Roasted Carrots & Parsnips, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy, Sausage Pork Stuffing	20
12 Hour Magners Cider Braised Pork Belly, Bone Marrow Fat Roast Potatoes, Braised Red Cabbage, Honey Roasted Carrots & Parsnips, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy, Caramelised Apple Puree	18
Beetroot, Tofu & Mushroom Wellington, Sunflower Fat Roast Potatoes, Braised Red Cabbage, Agave Thyme Roasted Carrot & Parsnip, Celeriac Puree, Red Wine Gravy (N) (gf)	16
The Ultimate Roast! Beef, Pork & Chicken Combined With Bone Marrow Fat Roast Potatoes, Braised Red Cabbage, Honey Roasted Carrots & Parsnips, Celeriac Puree, Yorkshire Pudding, Red Wine Gravy	35

HG Walter, an independent family-run butcher committed to changing the way people eat meat. Established in 1972 by Peter Heanen, we have become one of London's most respected butchers, supplying some of the best chefs and restaurants, and of course our loyal customers, with the very best of British meat rating highly in provenance, welfare, and flavour.

Sides (all gf)

Braised Red Cabbage	4
Truffle Cauliflower Cheese	6
Roast Potatoes	4

Desserts

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

Please let your server know of any allergies!

We add a 12.5% discretionary service charge to all bills!

DRINKS MENU

APERITIF		PRICE
Le Roc Ambulle Pet Nat Rose, <i>Negrette</i> , Fronton, France (No SO2) <i>Dry with wild strawberries/cherries, zippy delicate bubbles, truly a summer sipper</i>		8.9
Aperol / Campari Spritz <i>Aperol / campari, frizzante, soda water</i>		10
COCKTAILS (CLASSIC COCKTAILS ON REQUEST)		PRICE
Negroni Half Hitch Gin, Cocchi Vermouth, Campari		12.5
Cherry Bakewell East London Vodka, Cherry Herring, Aquafaba, Orgeat		12.5
Farrier Sour Green Chartreuse, Mezcal, Aquafaba, Lime, Sugar, Bitters		12.5
Espresso Martini East London Vodka, Coffee, Agave		12.5
Enzoni Half Hitch Gin, Campari, Lemon, Simple Syrup, Crushed Grapes		12.5
DRAUGHT	ABV	PRICE
Camden Hells Lager	4.6%	6.2
Camden Pale Ale	4.0%	6.4
Camden Off Menu IPA	6.0%	6.95
The Farrier Lager	4.0%	5.9
Guinness	4.3%	6.1
Magners Irish Cider	4.5%	6.2
BOTTLES & CANS	ABV	PRICE
Magic Rock Saucery (gf)	3.9%	6.0
Tiny Rebel - Clwb Tropicana	5.5%	6.25
Tiny Rebel - Cali pale ale	5.6%	6.25
Beavertown - Gamma Ray	5.4%	6.25
Beavertown - Neck Oil	4.3%	6.0
Jubel Lager- Peach, Grapefruit or Elderflower	4.0%	
Camden Pale	4.0%	6.0
Camden Hells Lager	4.6%	6.0
Gypsy Hill - Hepcat	4.6%	6.0
Rekorderlig Cider - Ask about our flavours	4.0%	6.8
Big Drop Non Alcoholic Range	0.5%	5.0
SOFT DRINKS		PRICE
Unfiltered Red Grape Juice, Still or Sparkling		4.0
Coke / Diet Coke		2.2
Lemonade		2.2
Orange/Cranberry/Apple/Pineapple juice		2.0
Fentimans Light Tonic / Merchants Heart Hibicus Tonic		2.1

We also have wide selection of spirits, please ask your server or at the bar for details.

We only accept card payments

