

Little negroni	5
Little old fashioned	5
House bread & butter (v)	3.5
Lamb scotch egg	7
Sticky chicken wings	7
Roasted bone marrow	6.5
Spring pea tartlet (g)	6.5
Preserved spring vegetables (vg)	4
Spring baby vegetables, smoked honey, dashi & mushroom broth , burnt lemon cream (vg)	9
Colchester oysters	3.5
Whole baked tunworth, toasted rye (v)	11
Oxtongue & pickles	7
Cured & poached trout, seaweed, mushroom vinegar, koji	11
Pan-fried sardines, house vinegar	7.5
Fish & chips, sorrel, mushy peas	17
Crusty game pie, mash, game gravy	19
Plaice, chicken skin, burnt sea leek, sea truffle, fermented cucumber	27
Toasted grains, miso radish, spring flowers, charred baby onion, meadowsweet leaf tempura (vg)	17
Chips & homemade curry sauce (vg)	5.5
Crab mac & cheese	8.5
Spring greens (vg)	5
Potatoes (v)	5
Green Salad (vg)	5.5
Selection of British cheeses	14
Custard tart (v)	5
Roasted banana, pistachio and seared peach tart, coconut cream (vg)	5.5
Liquid chocolate square & caramelised white chocolate (v)	6
Aerated toffee popcorn cake, toffee sauce, popcorn crumb (v)	7
Gelato/Sorbet (vg available)	3.5

Essentials

Our menu is constantly evolving and changes with the seasons. Please check with your server for all of our daily specials. If you have any dietary requirements please let your server know.

The Farrier Pub & Restaurant

Sunday Menu

Bloody Mary (vg)	8
Mimosa (vg)	7.5
Colchester Oysters	3.5

For one

Corn fed chicken breast	18.5
Beef sirloin	26
Crusty seasonal vegetable pie (vg)	18
Shoulder of lamb	26

All of our single roasts come with our favourite trimmings - Roast potatoes, seasonal roasted vegetables, greens, Yorkshire puddings and bottomless gravy

To Share

Whole roast chicken	<i>4-6 people</i>	65
Whole sirloin of beef	<i>5-6 people</i>	115
Crusty seasonal vegetable pie (vg)	<i>2-3 people</i>	30
Shoulder of lamb	<i>5-6 people</i>	90

Trimmings per person	8
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Roast potatoes, seasonal roasted vegetables, greens, Yorkshire puddings and bottomless gravy

Cauliflower cheese (v)	7
Stuffing (v)	4
Creamy leeks (v)	6.5
Yorkshire pudding (v)	2

Selection of British cheeses	14
Custard tart (v)	5
Roasted banana, pistachio and seared peach tart, coconut cream (vg)	5.5
Liquid chocolate square & caramelised white chocolate (v)	6
Aerated toffee popcorn cake, toffee sauce, popcorn crumb (v)	7
Gelato/Sorbet (vg available)	3.5

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The Farrier Pub & Restaurant

Lunch Menu

Colchester oysters	3.5
Whole baked tunworth, toasted rye (v)	12
Crispy sprats, malt vinegar, house bread	7
Squash, chervil root & green chestnut soup (vg)	7
Game pate, red wine plum chutney, rye bread	6.5
Spring baby vegetables, smoked honey and dill broth, burnt lemon cream (vg)	8
Fish & chips, sorrel, mushy peas	17
Crusty game pie, mash, game gravy	19
Mixed grain salad, coconut, heritage carrots, pomegranate (vg)	12
Sandwiches on house-made bread <i>ask your server for today's sandwiches</i>	6-8
Chips & homemade curry sauce (v)	5
Greens (vg)	5
Potatoes (v)	5
Green Salad (vg)	5.5
Selection of British cheeses	14
Custard tart (v)	5
Roasted banana, pistachio and seared peach tart, coconut cream (vg)	5.5
Liquid chocolate square & caramelised white chocolate (v)	6
Aerated toffee popcorn cake, toffee sauce, popcorn crumb (v)	7
Gelato/Sorbet (vg available)	3.5

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