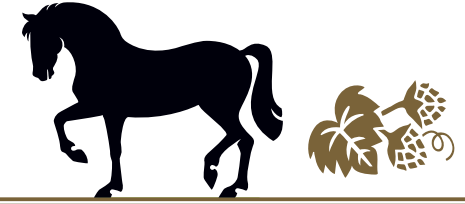


Lunch at the FARRIERS

All our sauces are freshly made in-house



STARTERS

GARLIC BREAD

Clareville bakery ciabatta & garlic butter. 14

SALT & PEPPER SQUID

Vietnamese style dressing, pickled cucumbers & coriander. GF, DF 19

CHICKEN LIVER PATE

Quince jam, toasted Clareville sourdough, pickled shallots & sherry jelly. GF 20

BRUSCHETTA

Roast vine tomato, aged balsamic, sun-dried tomato pesto, basil & stracciatella cheese. V, GFO, DFO 22

KOREAN FRIED CHICKEN

Marinated chicken thigh, kimchi mayo, Korean chilli sauce & pickled red onion. DF, GF 22

SEAFOOD CHOWDER

Potato, leek, mussels, fish, prawns, squid & ciabatta. 25

WOOD-FIRED PIZZA

*Made to order with a NYC Style 24 hour fermented dough!
All pizzas can be gluten free + 2*

MARGHERITA

San Marzano tomato, buffalo mozzarella, aged parmesan & basil. V, GFO 22

PEPPERONI

San Marzano tomato, mozzarella, pepperoni & roast peppers. GFO 24

PICCANTE

Chorizo, mozzarella, fermented chilli cream, marjoram & pickled shallot. GFO 26

POLLO

Grilled chicken, green olive, roast peppers, rocket, buffalo mozzarella & semi dried tomato pesto. GFO 25

PATATA FUNGHI

Mushroom, thinly sliced potato, porcini, black garlic, smoked mozzarella & taleggio. V, GFO 26

GAMBERONI

Prawns, tomato, herb breadcrumb, garlic, parsley & mozzarella. GFO 27

MAINS

CAESAR SALAD

Crispy chicken, butterhead lettuce, bacon, baguette croutons, aged parmesan, caesar dressing & soft egg. GFO, VO 26

SEASONAL RISOTTO

Using the best of fresh local vegetables, ask wait staff. GF, VO 28

GREEK FRIED CHICKEN BURGER

Marinated chicken thigh, tzatziki, butterhead lettuce, tomato, haloumi, fries & aioli. GFO 30

CRISPY PORK BELLY & SQUID SALAD

Vietnamese style dressing, rice noodles, peanuts, coriander, mint & cabbage. DF, GF 32

FISH & CHIPS

Battered market fish, tartare sauce, tangy slaw & lemon. GFO, DF 32

STEAK SANDWICH

Scotch fillet, mushrooms, chorizo, spinach, caramelised onion & roasted vine tomatoes. GFO, DF 38

SLOW COOKED PORK RIBS

Bourbon barbeque sauce, slaw & mac 'n' cheese. 40

DESSERTS

BROWN SUGAR PAVLOVA

Strawberries, vanilla whipped cream & strawberry sauce. GF 16

COCONUT PANNACOTTA

Pineapple, mango sorbet & coconut meringue. VG, DF, GF 16

VANILLA CRÈME BRÛLÉE

Candied orange, thyme shortbread & orange curd. GFO 17

DARK CHOCOLATE MOUSSE

Caramelised white chocolate cream, peanuts & caramelised bananas. GF 17

SIDES

Fries with Aioli (GFO) – 12

Crispy Agria Potato – 12

Garden Salad (V, VG, GF, DF) – 12

Steamed Seasonal Vegetables – 12