



THE  
BLACKSMITHS  
ARMS

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1753

great food

## SAMPLE MENU

WHILE YOU CHOOSE

Selection of Artisan Breads, Olives, Butter, Olive Oil & Balsamic <sup>(v)</sup>

5

### STARTERS

Pan Seared Scallops, Creamy Garlic Peas & Pancetta, Crispy Parma Ham <sup>(gf*)</sup>	13
Crispy Breaded Duck Leg, Hoisin Sauce, Spring Onion, Cucumber	11
Chargrilled Tenderstem Broccoli, Hummus, Chilli Oil <sup>(vg*)</sup> <sup>(gf*)</sup>	8
Minted Lamb Kofta, Tzatziki, Dressed Leaves <sup>(gf*)</sup>	11
Smoked Salmon, Beetroot, Dill Cream Cheese, Herb Oil <sup>(gf*)</sup>	10
Cheesy Garlic Potato Croquette, Chilli Jam <sup>(v*)</sup>	9

### MAIN COURSES

Slow Cooked Pork Shoulder, Roasted Garlic Creamed Potato, baby Vegetables, Wholegrain Mustard Sauce <sup>(gf*)</sup>	20
Pan Fried Sea Bass Fillet, Sun Blushed Tomato Cous Cous, Pickled Courgette, Basil Gremolata	21
Butternut Squash Risotto, Goats Cheese, Pumpkins Seeds, Sage <sup>(gf*)</sup> <sup>(vg*)</sup>	19
Pan Roasted Chicken Breast, Rosemary Potato Cake, Buttered Greens, Mushroom Cream Sauce <sup>(gf*)</sup>	21
Thai Spiced King Prawn & Crayfish Tagliatelle, Cherry Tomatoes, Spinach, Peanut Crumb	20

### SIDES

Garlic Aioli & Parmesan French Fries | Seasonal Vegetables | Onion Rings

4

(v) Suitable for **vegetarians** (gf\*) alternative available with no **gluten** containing ingredients. Please ask for advice if you have a food allergy or intolerance. Whilst we do all we can to accommodate guests with food allergies and intolerances, we are unable to guarantee that dishes will be completely allergen-free as we do prepare all of our food in an environment where allergens are present. All weights are uncooked and approximate. All of our food is freshly prepared to order, please allow for cooking time.