

Lunch

Available 12.00 – 2pm

Sandwiches

Cumberland Sausage and Red Onion Marmalade
Roasted Pepper, Red Onion, Goat's Cheese and Pesto
Roast Ham, Tomato and Mustard
Cajun Spiced Chicken and Soured Cream
Bacon, Brie and Cranberry
£5.95 each

(All served with a Salad on a choice of Wholemeal Bread, Baguette or Ciabatta)

Soup of the Day and a Sandwich
£7.95

Lighter Lunches

Honey Roast Ham with Poached Egg, a Salad, Rhubarb Chutney and Home-made
Chips
£9.65

Char-grilled Cajun Spiced Chicken Salad with Roasted New Potatoes and a Soured
Cream Dressing
£9.85

Warm Salad of Shredded Confit of Duck Leg with a Hoisin sauce and Roasted New
Potatoes
£9.75

Warm Salad of Baked Goat's Cheese, Rocket, Pear and Walnut with a Balsamic
Dressing and Roasted New Potatoes
£9.25

Side-Orders and Extras

Mixed Salad £2.95
Onion Rings with Aioli £2.95
Seasonal Vegetables £2.95
Home-made Chips £2.75

Blacksmiths Arms Lunch Menu

Noon – 2pm

Starters

Soup of the Day and Warm Bread
£5.25

Char-grilled Asparagus wrapped in Pancetta with a Garlic Bruschetta and a Balsamic Syrup
£6.85

Baked Goat's Cheese with a Rocket Red Onion, Walnut and Sun-dried Tomato Salad and a Balsamic Reduction
£5.95

Warm Confit of Shredded Duck Leg Salad with Dressed Leaves and Hoisin Sauce
£6.65

Main Courses

Beer Battered Hake Fillet with Peas, Home-made Chips and Tartare Sauce
£10.95

Slow-Braised Shoulder of Minted Lamb "Henry" with Parsnip Crisps, Roasted Root Vegetables and Dauphinois Potatoes
£13.95

Roasted Pork Tenderloin wrapped in Pancetta with a Chorizo and Chickpea Casserole and Duck Fat Roasted Potatoes
£14.25

Wild Mushroom, Cream and Parmesan Risotto with Truffle Oil and a Parmesan and Mixed Leaf Salad
£10.95

Classics

Noon – 2pm and Evenings

Char-grilled 12oz Sirloin Steak with Button Mushrooms, Roasted Tomato, Aioli and Homemade Chips
£16.95

12oz Gammon Steak with Roasted Tomato, Pineapple or Free Range Eggs and Chips
£11.95

8oz Home-made, Prime Beef Burger with Cheese, Crispy Pancetta in a Ciabatta Roll with Salad and Chips
£10.95

Cumberland Sausage with Spring Onion Mash, Black Pudding and a Red Onion and Balsamic Gravy
£10.95

Blacksmiths Arms Evening Menu

6 – 9pm

Starters

- Soup of the Day and Warm Bread
£4.75
- Char-grilled English Asparagus wrapped in Pancetta with a Garlic Bruschetta and a Balsamic Syrup
£6.85
- Smoked Haddock Fishcake with Dressed Leaves and a Salsa Verde
£6.65
- Fennel and Garlic Roasted Belly Pork with a Pea Purée and a Cider Reduction
£6.75
- Baked Goat's Cheese with a Rocket Red Onion, Walnut and Sun-dried Tomato Salad and a Balsamic Reduction
£5.95
- Warm Confit of Shredded Duck Leg Salad with Dressed Leaves and Hoisin Sauce
£6.65
- Salt and Peppered Whitebait with Crispy Parsley and a Lemon Aioli
£5.75

Main Courses

- Beer Battered Hake Fillet with Peas, Home-made Chips and Tartare Sauce
£10.95
- Slow-Braised Shoulder of Minted Lamb "Henry" with Parsnip Crisps, Roasted Root Vegetables and Dauphinois Potatoes
£13.95
- Roasted Pork Tenderloin wrapped in Pancetta with a Chorizo and Chickpea Casserole and Duck Fat Roasted Potatoes
£14.25
- Roasted Rump of Lamb with Braised Savoy Cabbage, Fondant Potato and a Red Wine and Rosemary Reduction
£14.50
- Honey Roast Breast of Duck with Dauphinois Potatoes, Wilted Spinach, Char-grilled English Asparagus and an Orange Sauce
£14.55
- Fillet of Salmon, Pan-roasted and served with a Fricassee of Peas, Pancetta and Broad Beans with a Mussel Sauce and Home-made Chips
£13.50
- Char-grilled Breast of Chicken with a Wild Mushroom and Cream Sauce, Roasted Carrots, Green Beans and Fondant Potato
£12.25
- Wild Mushroom, Cream and Parmesan Risotto with Truffle Oil and a Parmesan and Mixed Leaf Salad
£10.95

Blacksmiths Arms Children's Menu

12.00 – 2pm and 6-9pm

Beer Battered Fillet of Fish with Chips, Tartare Sauce and Garden Peas

Breaded Chicken Goujons with Home-made Chips, Peas and Tomato Sauce

Home-made Meatballs and Pasta in a Tomato Sauce

Sausages with Mash Potato, Green Beans and Gravy

6oz Baked Gammon with Grilled Tomato, Chips and Free-range Egg or Pineapple

All £5.75

Puddings

Sticky Toffee Pudding with a Warm Butterscotch Sauce and Vanilla Ice Cream
£4.95

Dark Chocolate Brownie with a Warm Chocolate Sauce and Vanilla Ice Cream
£4.95

Lime and Ginger Crème Brûlée with Shortbread Biscuit
£4.95

Sticky Lemon Sponge with Custard
£4.95

Local Cheese Board

A Trio of English Cheeses with Home-made Chutney and a Selection of Biscuits
£6.45