



THE FAIRFAX ARMS

Example Bespoke Menu

EXAMPLE MENU

Friday 11th March

To Start

In House Smoked Duck

served on a bed of mixed leaves with roasted pine nuts, crisp garlic croutons, fresh pomegranate seeds & a balsamic dressing £8.95

Homemade Minestrone Soup

served with warm focaccia bread £6.95

Chargrilled Cajun & Garlic Shrimp Skewers,

served with French dressed salad leaves, sesame seeds & fresh lemon £9.95

For Main

8oz Chargrilled Beef Burger

topped with melted cheddar & roasted onions,
served on a brioche bun with lettuce, tomato & gherkin, with hand cut chips £14.50

Homemade Steak & Ale Pie, encased in shortcrust pastry

& served with hand cut chips, garden peas & a rich beef gravy £15.00

Roasted Cod Steak

served on a chorizo & saffron roast veg broth,
with a fresh grilled lemon £18.95

Beetroot Pesto Risotto

topped with grilled goats' cheese and sesame seed oil £16.00

For Dessert

Rich Chocolate Mousse

served with Chantilly cream & white chocolate shavings

Homemade Rhubarb Pie,

served warm with custard

Small cheese board

served with biscuits; grapes & chutney

A selection of ice cream

All £6.00