



THE FAIRFAX ARMS

Main Menu July 2022

EXAMPLE
MENU

Starters

A hearty bowl of homemade soup of the day
served with sourdough (v) £6 *ask for gf and vegan

Slices of smoked duck breast & radicchio lettuce
with an orange & pomegranate salad finished with pine nuts, sesame seeds & an Asian
infused orange dressing £9 *gf

Pigeon breast marinated in tandoori spices
pan fried and served on a fresh raita with a cooling cucumber garnish £8.50 *gf

Shell on king prawns, cooked in a garlic butter
served on a slice of sourdough with fresh lemon £10 *ask for gf

Honey roast beets, chestnut mushroom, caccass tomato & radish
with a cauliflower puree, finished with a fresh spinach dressing £8 (v,vg,gf)

Pub Classics

Our famous homemade Steak & Ale Pie
encased in shortcrust pastry
with hand cut chips, garden, or mushy peas & a rich beef gravy £16

8oz Chargrilled prime Beef Burger, topped with melted cheddar& roast onions
served on a brioche bun, with lettuce, tomato, gherkin & our own burger sauce with
your choice of hand cut chips or skinny fries £15

Crispy hand battered haddock
with home cut chips and your choice of garden or mushy peas with tartare sauce &
fresh lemon £16 *ask for gf



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Something Special

Crispy skinned Hake fillet sat on a medley of pancetta sauteed new potatoes
with seasonal greens, finished with a fresh salsa Verde £18 *gf

Chicken breast stuffed with Doreen's black pudding and wrapped in prosciutto
on a creamed chorizo with fondant potatoes, sugar snap peas & a herb oil dressing
£19 *ask for gf

Beetroot pesto tagliatelle topped with goats' cheese
dressed with balsamic & a herb oil drizzle finished with fresh rocket leaves
£15 (v) *ask for gf and vegan

Fairfax Salad:

King prawn & prosciutto, served with gem lettuce, soft boiled eggs, croutons,
parmesan cheese and finished with a bloody Mary dressing £15 *ask for gf

Veggie Niçoise:

Gem lettuce with new potatoes, soft boiled egg, spring onions, green beans & apple
with crispy croutons and a mint herb dressing £12.95 (v) *ask for gf and vegan

Fairfax Surf & Turf Platter:

Garlic butter shell on king prawns, pan fried chorizo sausage, smoked salmon with
a lime infused crème fraiche, prosciutto ham and mixed olives accompanied by a
mixed salad, sliced sourdough & a balsamic olive oil £25 *ask for gf

From the Grill

8oz Fillet Steak £32

16oz Rump Steak £26

Cooked to your liking on our chargrill and served with flat cap mushrooms, whole
roast tomato and your choice of hand cut chips or skinny fries *ask for gf



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EXAMPLE
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Add a sauce

£4.00

Peppercorn,
Harrogate Blue
Bearnaise

Additional Sides

£4.25

Truffle & Parmesan Fries (v)
Hand cut chips (v)
Sweet Potato Fries (v)
Beer Battered Onion Rings (v)
Medley of Seasonal Vegetables (v)
Mixed Fairfax Salad (v)

Daily Specials

Please see our Daily Specials Board for additional menu options

All our dishes are cooked to order, if you have any dietary and or allergy requirements then please let us know when ordering.

Our kitchen cannot be fully nut free as we have nuts included on our menu.

Meat & fish may contain bones