

The Blacksmiths Arms

SHARING MENU

Firstly Welcome to The Blacksmiths, we really want to create an opportunity for you to enjoy your time with friends and family and have put together a menu perfect for sharing over a nice bottle of wine, draught beer or even a coffee. Our concept is all about sharing and making memories with your friends and family! We always support local businesses and get all our food from Kent suppliers

Our Starters....

How it works... Pick a selection of your favourite items. We will then serve the table with a fantastic platter made up with your selections for you all to share and enjoy.. Only want one starter? Not a problem we can do individual portions too.

Salt & Pepper French Baguette- Served with butter, alioli, olive oil & balsamic glaze £2 per person

Any 1 £7 Any 2 £12 3 for £16 4 for £20

Sweet Chilli Prawns - A real favourite, succulent prawns grilled and served on a skewer marinated in our own sweet chilli sauce

Rosemary & Garlic Studded Baked Camembert. Served with carrot and celery sticks and spiced pear chutney, (add some bread and oils perfect for dipping in the melted cheese)

Tempura Battered Calamari Strips - Lightly seasoned & Served with our tartar sauce and a fresh wedge of lemon

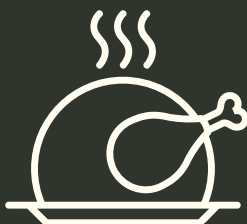
Crispy Fried Chicken Wings- Marinated in our **BBQ** or **Jalapeno** sauce then fried to perfection for that crunchy skin

Mini Battered Cod - Fresh cod battered in our real ale batter served with our rustic tartar sauce and lemon wedge

Vegan Chickpea & Harissa Salad - A fresh and slightly spicy salad with fresh lime, coriander and chilli

Breaded Brie - Fried in our panko breadcrumbs to create the perfect gooey centre, served with our slowly caramelised onions

Nachos - Sour cream & Chive, Tomato Relish. Jalapenos & Guacamole topped with double cheese (add bacon £1)



Sunday Lunch Weekly



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All our platters are perfect for sharing, We have a price per person and can make the platters bigger the more people share so you can be sure to get a great value filling meal! We recommend the platters to be for a minimum of two people but we can always do individual plates if requested.

Our Main Platters....

Slow Cooked Moroccan Lamb Shoulder Platter - marinated and slow cooked in a our moroccan spices, not too spicy but packed full of flavour, served with chickpea & lime salad, couscous and minted potatoes £16 per person

Guinness & Onion Braised Brisket Platter. - Slow cooked melt in the mouth brisket marinated in Guinness, served with garlic roasted new potatoes, seasonal vegetables and rich onion gravy. £16 per person

Roasted Belly of Pork - Slow cooked in cider with crackling, garlic roasted new potatoes, seasonal vegetables and pork and cider gravy. £16 per person

Fish & Chip Shop Platter- Mini battered cod, wholetail scampi, thick cut chips, mushy peas, bread & butter & curry sauce. £15 per person

Fresh Seafood Platter- Sweet chilli prawns, tempura fried calamari, mussels steamed in garlic, buttered new potatoes, fresh lemon salad, tartar sauce & seafood sauce. £16 per person

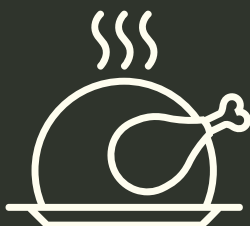
Cheese Lovers Platter -Rosemary baked camembert, breaded brie, halloumi fries served with caramelised onions, pear chutney, baguette & dipping sticks £15 per person

Vegan Moroccan Platter - Chickpea Tagine, packed full of flavour, served with sweet and spicy roasted carrots, couscous & minted new potatoes £15 per person

Portuguese Piri Piri Chicken and Wings Platter- Roasted Chicken marinated in our piri piri seasoning, served with Spicy wings, piri piri fries & coleslaw. £15 per person

Italian Antipasti Platter- A selection of cured Italian meats, bread and oils, Olives, Parmesan & Sun Dried Tomatoes, salt & pepper baguette alioli. £15 per person

Veggie / Chicken Fajita Platter- Warm tortilla wraps, grated cheddar, guacamole, sour cream, tomato salsa, piri piri fries & a few nachos £15 per person



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LUNCH / SNACK MENU

Salt & Pepper Baguettes

All are served on fresh salt and pepper baguette, and served with a mixed leaf salad available **until 5pm Monday - Saturday**

Brisket of Beef & Onion £7.50

Italian Meats £7.50

BBQ Pulled Pork £7.50

Piri Piri Chicken £7.50

Vegetable Fajita £7.50

Cheddar & Onion £7.50

Bacon & Brie £7.50

Cheese Ploughmans Sharing Platter - A selection of our local cheeses, pickles, chutney, celery and apple £13 per person

SIDES / BAR SNACKS

ANY 4 BAR SNACKS £12

Thick Cut Chips £ 3.00

Onion Rings £ 3.50

Cheesy Chips £ 4.00

Garlic & Rosemary Bread £3.50

Cheesy Garlic Bread £4.00

Skin on Fries £ 3.00

Piri Piri Fries £3.25

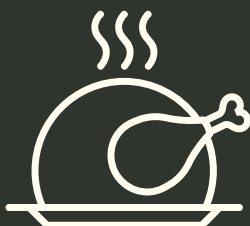
Buttered New Potatoes £3.00

Seasonal Salad £3.00

Halloumi Fries £4.00

Olives £3.00

Bread, Oils & Allioli £4.00



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The Burger Kitchen

BURGER MENU

All burgers are homemade & served with
thick cut chips & homemade slaw £14

BEEF BURGERS

"THE CLASSIC"

FLAME GRILLED BEEF BURGER, WITH MELTED CHEESE, STREAKY BACON, MAYONNAISE, LETTUCE, BEEF TOMATO AND PICKLED GHERKIN, BRIOCHE BUN

"THE YUMMY"

FLAME GRILLED BEEF BURGER TOPPED WITH MAPLE SYRUP, STREAKY BACON, CRISP LETTUCE, BEEF TOMATO AND PICKLED GHERKIN ALL IN A BRIOCHE BUN

"THE COBLER"

FLAME GRILLED BEEF BURGER TOPPED WITH CHEDDAR, CARAMELISED ONION, LETTUCE, BEEF TOMATO, PICKLED GHERKIN AND BRIOCHE BUN

"THE BLACK AND BLUE"

GRILLED BEEF BURGER TOPPED WITH BLUE CHEESE, SPICED PEAR CHUTNEY, CRISP LETTUCE, BEEF TOMATO AND PICKLED GHERKIN IN A BRIOCHE BUN

"THE APPLEWOOD SMOKIE"

FLAME GRILLED BEEF BURGER TOPPED WITH SMOKED CHEESE, BACON, GARLIC MAYO, LETTUCE, TOMATO AND PICKLED GHERKIN IN A BRIOCHE BUN

"THE KENTISH"

FLAME GRILLED BEEF BURGER TOPPED WITH KENTISH BRIE, CRANBERRY, STREAKY BACON, CRISP LETTUCE, BEEF TOMATO & BRIOCHE BUN

"THE TOO HOT TO HANDLE"

THIS IS A SPICY BURGER FLAME GRILLED BEEF BURGER, TOPPED WITH CHILLI CHEESE, JALAPENO, HOMEMADE SAUCE, CRISP LETTUCE, BEEF TOMATO AND PICKLED GHERKIN ALL IN A BRIOCHE BUN

"THE GOLIATH" £17

A SERIOUS BURGER TWO FLAME GRILLED BEEF BURGERS TOPPED WITH A DOUBLE RATION OF CHEESE & BACON, FRIED ONIONS, CRISP LETTUCE, BEEF TOMATO AND PICKLED GHERKIN ALL IN A BRIOCHE BUN

"THE VINTAGE"

FLAME GRILLED BEEF BURGER TOPPED WITH DOUBLE CHEESE & DOUBLE STREAKY BACON, ALL IN A BRIOCHE BUN

"THE HUNTER"

FLAME GRILLED BURGER, BBQ SAUCE, STREAKY BACON, CHEDDAR CHEESE ON CRISP LETTUCE, BEEF TOMATO, PICKLED GHERKIN IN A BRIOCHE BUN

"BURGER ROULETTE"

CAN'T DECIDE? LET US PICK ONE FOR YOU!

"THE CHICKEN CLASSIC"

FREE RANGE CHICKEN BREAST FLAME GRILLED, CHEDDAR CHEESE AND STREAKY BACON, CRISP LETTUCE, BEEF TOMATO AND PICKLED GHERKIN ALL IN A BRIOCHE BUN

"THE MELT"

FREE RANGE CHICKEN BREAST, GRILLED AND TOPPED WITH CHEESE, BBQ AND BACON, CRISP LETTUCE, BEEF TOMATO & GHERKIN IN A BRIOCHE BUN

"THE CAJUN"

CHICKEN BREAST MARINATED IN OUR CAJUN SEASONING, TOPPED WITH MAYONNAISE, CRISP LETTUCE, TOMATO AND GHERKIN ALL IN A BRIOCHE BUN



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SUNDAY MENU

Any 1 £7 Any 2 £12 3 for £16 4 for £20

Tempura Squid - Lightly seasoned & Served with our tartar sauce and a fresh wedge of lemon

Sweet Chilli Prawns- Sweet chilli sauce and lemon wedge

Breaded Brie - Fried in our panko breadcrumbs to create the perfect gooey centre, served with our slowly caramelised onions

Nachos - Sour cream & Chive, Tomato Relish. Jalapenos & Guacamole topped with double cheese (add bacon £1)

Breaded Whitebait - Served with tartar and lemon wedge

Our Platters

All our roasts are served as a platter, so get the family together and come and enjoy some home cooked roasts! Prices are set per person and portion sizes can be adapted for the whole group/ children. we recommend a minimum of 2 per platter but we can adapt this to individual portions if required

Roasted Shoulder of Lamb - Rosemary and Garlic studded served with beef dripping potatoes, seasonal vegetables, yorkshire pudding and gravy £14pp

Guinness & Onion Braised Brisket Roast Platter. - Slow cooked melt in the mouth brisket of beef marinated in Guinness, served with beef dripping potatoes, seasonal vegetables, yorkshire pudding and gravy £14pp

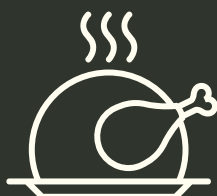
Roasted Belly of Pork - Slow cooked with crackling with beef dripping potatoes, seasonal vegetables, yorkshire pudding and gravy £14pp

Vegan Roast Platter - Lightly spiced Cauliflower Steak topped roasted potatoes in garlic, seasonal vegetables, rich gravy £13pp

Fresh Seafood Platter- Sweet chilli prawns, tempura fried calamari, mussels steamed in garlic, buttered new potatoes, tartar sauce & seafood sauce. £16 per person

Cheese Lovers Platter -Rosemary baked camembert, breaded brie, halloumi fries served with caramelised onions, pear chutney, baguette & dipping sticks £15 per person

Italian Antipasti Platter- A selection of cured Italian meats, bread and oils, Olives, Parmesan & Sun Dried Tomatoes, salt & pepper baguette alioli. £15 per person



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