



STARTERS

Brancaster Staithe Oysters:

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce
£2.75 each or £14 ½ doz

Smoked Mackerel, Trout & Jersey Royal Potato Terrine £8

Pickled mustard seeds, endive salad, crème fraiche dressing

Crispy Fried Baby Squid £9

Wild garlic aioli, cucumber & chilli salad, pickled Monk's Beard, watercress

Charcoal Roasted Pigeon Breast £8.75

Black pudding & sage stuffing, celeriac, Granny Smith apple & endive salad

Spiced Lamb Rissoles £8.5

Salt-preserved lemon hummus, Moroccan slaw, mint yoghurt, sumac

BBQ Purple Sprouting Broccoli £7.5

Feta mousse, tempura avocado, pickled walnut, miso & sesame dressing

MAIN COURSE

Roasted Cauliflower Steak £14.75

Smoked aubergine purée, parmesan gnocchi, green olive & roasted red pepper dressing

Oven Roasted Guinea Fowl Supreme £19.5

Slow-braised leg sausage roll, purple potato, spring cabbage, farmhouse brown sauce

Pan Roasted Gressingham Duck Breast £21

Braised Girolle mushrooms, peas & broad beans, thyme & sea salt fondant potato, gem hearts, wild garlic Salsa Verde

Oven Roasted Hake Supreme £19.5

Smoked mackerel bolognaise, squid tagliatelle, basil oil, white wine beurre blanc

Slow Cooked Beef Cheek £18.5

Truffle dauphinoise potatoes, spring vegetable jus

40 day dry-aged, 10oz Hereford Rib-eye steak £27.5 / 28 day dry-aged, 8oz Hereford Rump steak £19

Farmhouse chips, Parmesan & mixed leaf salad

Add red wine jus, brown butter béarnaise or peppercorn sauce for £3.50 each

SIDES £4.5 each

Tenderstem & purple sprouting broccoli, almond Beurre Noisette

Sesame & soy spring vegetables

Heritage potato & new potato, wild garlic Salsa Verde

Farmhouse hand cut chips