



STARTERS

Sourdough bread & butter £3.5 | Marinated olives £4

Brancaster Staithe Oysters: £3 each or £15 for a ½ dozen

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce

Crab fritter, avocado, mango, chilli, coriander £9

Pork & guinea fowl terrine, celery, grapes, apple, walnuts, celeriac remoulade, brioche £8

Staithe Smokehouse salmon, smoked salmon mousse, pickled green strawberries, cucumber, lime crème fraîche, herb blinis, salmon caviar £9.5

Beef fillet carpaccio, pickled kohlrabi, mushroom ketchup, Lilliput capers, land cress, pecorino, lemon oil £11

Tempura feta cheese, feta mousse, pea, mint & courgette salad, preserved lemon £7

The Farmhouse charcuterie board (to share), piccalilli, cornichons, olives, caper berries, sourdough £15

GARDEN SALADS

Add Staithe Smokehouse salmon or steak £4.5 or chicken £3.75

Toasted fregula, BBQ radicchio salad, globe artichoke, flame roasted red pepper, kalamata olives, grilled courgette, Gran Sigillo balsamic vinegar, toasted pine nuts £8.5/£13.5

Pea, tender stem broccoli, avocado, spinach, edamame beans, pecorino, chardonnay vinegar dressing £8.5/£13.5

The Farmhouse Caesar, crispy pancetta, boiled egg, parmesan, ciabatta croutons £8.5/£13.5

MAINS

The Farmhouse steak sandwich, horseradish aioli, rocket & red wine jus (on the side), farmhouse chips £12

Toasted lemon rye bread, 'Staithe Smokehouse' smoked salmon, crushed avocado, lemon £12.75

Chargrilled beetroot, yuzu glaze, burnt leek purée, puffed wild rice, pickled golden beets, sorrel cream, truffle £14.5

Lemon thyme, girolle mushroom & roasted broccoli risotto, baby spinach, pecorino, lemon oil £8.5/14.5

Pan roasted seabass, kaffir lime & coconut curry sauce, chickpea chips, mangetout £21.5

Farmhouse chicken Kiev, braised peas, pancetta, broad beans, lettuce, chicken butter sauce, pomme purée £15

BBQ best end of lamb, smoked tomato purée, grilled courgette, baby spinach, basil oil, black olive, jus £19.5

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

Farmhouse chips, Caesar wedge

Red wine jus / peppercorn sauce £3.5 or wild garlic butter £1.5

SIDES

Truffle & parmesan hand cut chips £5 | Buttered peas & mange tout, crispy pancetta £4.5

Broccoli, wild garlic butter, almonds £4.5 | Rosemary & thyme roasted new potatoes £4.5

Mixed leaf salad, cherry tomatoes, parmesan £2.75

ALLERGEN INFORMATION AVAILABLE UPON REQUEST.