

STARTERS

Sourdough bread & butter £3.5 | Marinated olives £4 | Crispy squid, harissa aioli £5.5

Brancaster Staithe Oysters: £3 each or £15 for a ½ dozen
natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chili sauce

Broccoli, split pea & ham hock soup, homemade sourdough £6.5

Beetroot cured salmon, chalk stream smoked trout & prawn rilette,
beetroot, orange, tarragon aioli, bagel crisp £9.75

Pork knuckle & chicken croquette, port & bacon jam, conference pear & smoked egg yolk £8.5

Brancaster Staithe mussels, white wine & garlic cream, parsley £9.5/£15

The Farmhouse charcuterie board £15 (for two to share)

Suffolk Marsh-Pig cured meats - pork lomo, chorizo, fennel salami, piccalilli, cornichons, olives, caper berries &
grilled focaccia

GARDEN SALADS

Add steak or chicken £4.5

Salt baked baby beetroot & apple salad
Farmhouse honey & truffle ricotta, crispy sheep's
cheese, Cabernet Sauvignon vinegar dressing,
crispy kale, radicchio £7.5/£12.5

Charcoal roasted squash salad,
chilli, cucumber & sprouting lentils,
yoghurt dressing
£7.5/£12.5

LUNCH

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

Brancaster smoked salmon, crushed avocado, poached egg, hollandaise on toasted lemon rye bread £12.75

Roasted hake supreme, parsley & lemon risotto braised winter mushroom & fennel,
Brancaster mussels, cider beurre blanc £21

Leek, cheddar & mushroom wellington, winter squash, rainbow chard & mushroom gravy £15.5

Farmhouse chicken kiev, braised mixed greens, roasted heritage carrot, pomme purée, jus £15

Slow cooked beef shin suet pudding, caramelised baby onion, celeriac, sautéed ceps,
parsley oil, red wine gravy £14.5

Slow cooked lamb shoulder & spring onion speltotto, kale & walnut salsa verde, crumbled feta £14.5

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

Red wine jus / brown butter béarnaise / peppercorn sauce £3.5 each

SIDES £4.5 each

Roasted heritage carrots & parsnips, walnut dukkah | Buttered greens | Rosemary roasted squash, crispy pancetta

Minted new potatoes | Farmhouse hand cut chips

Mixed baby leaf salad, cherry tomatoes, olive & parmesan £2.75