

Amuse Bouche of Nori Seaweed & Smoked cod roe taramasalata

STARTERS

Brancaster Staithe Oysters

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

Smoked Trout Rilette

Brancaster Staithe smoked salmon, beetroot, apple, parsley, bagel crisp

Venison Carpaccio

Venison croquette, pickled radish, beetroot relish, Farmhouse honey, candied hazelnut

Roasted Squash Flan

Sage gnocchi, goat's curd, fig purée, toasted pumpkin seed

MAINS

Root Vegetable, Kale, Lentil & Ewe's Cheese Pithivier

Dukkah roasted carrots & star anise caramel

Pan Roasted Cod

Broccoli, potato & chive bon bon, smoked bacon, salsa verde butter

Duo of Goosnargh Duck

Roasted duck breast, confit duck leg spring roll, homemade plum sauce, orange & star anise carrot, sesame & soy kale

40 Day Aged Sirloin on the Bone to Share

Parmesan & truffle hand-cut chips, smoked garlic buttered greens, Café de Paris 'hollandaise'

DESSERTS

To Share: Assiette of Farmhouse Chocolate

Dark chocolate brownie ganache cake, milk chocolate espuma, white chocolate cheesecake, pineapple & passion fruit, pina colada ice cream

Buttermilk Pannacotta

Rhubarb, caramelised apple, spiced sugar doughnuts

Selection of Sorbets & Ice Creams