

# WINTER LUNCH

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## Oysters, Bites & Bubbles

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Pinney's oysters served natural with cucumber & shallot cider vinegar or tempura with roasted red pepper & chilli sauce  
Three for £10, Six for £19 & 1/2 dozen for £36

Godminster cheddar cheese doughnuts, shaved pecorino £6.5  
Chilli, garlic & lemon gordal olives £5  
Crispy squid, roasted garlic & salted lemon aioli £8

Nyetimber Classic Cuvée 125ml £13.5

Drappier Champagne NV 125ml £14.5

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## Bakery

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Homemade sourdough, salted butter £3.5

'Staithe Smokehouse' smoked salmon, toasted dark rye bread, herbed cream cheese, cucumber, dill, capers £12.5

Toasted Farmhouse sourdough, smashed avocado, soft boiled Havensfield egg, crispy chickpeas £10 + salmon tartare £3.5

Grilled steak ciabatta, balsamic roasted red onion confit, chimichurri, skinny fries, dipping red wine jus £13

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## Salads

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The Farmhouse Caesar salad, garlic sourdough croutons, crispy bacon, pecorino £11.5

Spiced lentil, brown rice & roasted pumpkin salad, whipped burrata, sumac toasted mix seeds & cranberry, herb dressing £11.5

*Add chicken £3.5 / steak £5*

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## Starters

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'Staithe Smokehouse' salmon tartare, crispy sushi rice, chipotle emulsion £8

Beef carpaccio, tarragon aioli, pickled onion & wild mushroom, pecorino, celeriac crisps £12.5

Brancaster Staithe mussels served  
Mariniere/Mouclade £9/£16

Priors Hall Farm pork, smoked ham knuckle pistachio terrine, port & bacon jam, cornichon, puffed pork £9.5

Whipped sheep's Curd, baby beets, pickled walnut & kale pesto, candied walnuts, crispy kale £8.5

Saffron roasted squash risotto, maple glazed pumpkin, Blu di bufala croquettes, pumpkin seed crumb £9.5/16

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## Mains

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Butter poached & roasted cauliflower steak, smoked mozzarella & truffle bon bons, celeriac & yeast puree, shaved chestnut, pickled celeriac £17

Oven roasted cod supreme, confit garlic mash potato, braised squid, Puttanesca, romesco sauce £24

Market fish of the day *£market price*

Farmhouse chicken Kiev, rosti potato, Romanesco broccoli, heritage kale, Jerusalem artichoke, jus £19.5

Duo of Aubrey Allen beef, Mibrasa grilled rump, slow braised feather blade, thyme & garlic fondant, carrot puree, cauliflower & cheese fritter, portobello mushroom, red wine jus £26

Knebworth Estate venison pie, creamed potato, roasted mushroom, baby onion jus £18

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## Mibrasa Charcoal Grill

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Whole king prawns, chilli & garlic butter, sourdough, lemon £12/£16.5

10oz 40 day dry-aged ribeye steak, hand cut chips, dressed leaves £30  
*Add green peppercorn sauce or red wine jus £3.5 or garlic butter £1.5*

35oz dry aged Aubrey Allen Cote de Boeuf, hand cut chips, dressed leaves, choice of sauce *for 2 to share* £75

Farmhouse dry aged Wagyu and beef brisket burger, mozzarella, crispy bacon, tomato & chilli chutney, Farmhouse burger sauce, truffle and parmesan fries, pickled onion rings £18

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## Sides £4.5

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Winter root vegetables, sherry vinegar & maple glaze, pumpkin seed & cranberry crumb

Roasted Brussel sprouts, hazelnut & orange butter, crispy shallots

Baby leaf salad, cherry tomato, pickled onion, pecorino

Buttered Norfolk Peer potatoes, caper, spinach & chive butter

Hand-cut chips | Skinny fries

