

### 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 & chili sauce
- Braised Venison Faggot £8.5/£15**  
Spiced red cabbage, truffle potato purée, kale, jus
- Crispy Squid & Langoustine £9**  
Romesco sauce, rocket, cucumber salad, caper berries
- Chicken, Smoked Duck & Parma Ham Ballotine £8**  
Parsley aioli, pistachio, toasted sourdough
- Wild Mushroom & Tarragon Risotto £8.5/£14**  
Goat's curd, gremolata crumb, parsley
- Brancaster Staithe Mussels £9.5/£15**  
White wine & garlic cream, parsley
- The Farmhouse Charcuterie Board £15 (for two to share)**  
Pork lomo, chorizo, fennel salami, piccalilli, cornichons, olives, caper berries & grilled focaccia

### GARDEN SALADS

- Staithe Smokehouse salmon & heritage kale  
Niçoise salad, salsa verde dressing £8/13
- Pearl barley, broccoli, avocado & feta salad,  
wholegrain mustard dressing £8/£13  
*Add Staithe Smokehouse salmon, steak or chicken £4.5*

### MAINS

- The Farmhouse Steak Sandwich £12**  
Horseradish aioli, rocket & red wine jus (on the side), farmhouse chips
- Staithe Smokehouse Salmon Open Sandwich £12.75**  
Crushed avocado, poached egg on toasted lemon rye bread
- Root Vegetable, Kale, Lentil & Ewe's Cheese Pithivier £15.5**  
Walnut Dukkah carrots & star anise caramel
- Grilled Smoked Haddock £16.5**  
Brancaster mussel & langoustine kedgerie risotto, poached egg
- Farmhouse Chicken Kiev £15**  
Potato & turnip dauphinoise, roasted onion & salsify, rainbow chard, jus
- Slow Braised Mutton Suet Pudding £15**  
Parsnip, braised red cabbage, gremolata crumb, 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  
Red wine jus / brown butter béarnaise / peppercorn sauce £3.5 each

### SIDES £4.5 each

- Spiced & braised red cabbage | Walnut Dukkah roasted carrots & parsnips  
Salsa verde buttered new potatoes | Buttered winter greens, gremolata crumb