



## STARTERS

### Brancaster Staithe Oysters

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce  
£2.75 each or £14 ½ dozen

### Beetroot Cured Salmon, Chalk Stream Smoked Trout & Prawn Rillette £9.75

Beetroot, orange, tarragon, bagel crisp

### Pork Knuckle & Chicken Croquette £8.5

Port & bacon jam, conference pear & smoked egg yolk

### Stilton Beignet £7.5

Roasted king oyster mushrooms, cauliflower, pickled walnut, sage & brown butter crumb

### Charcoal Smoked Venison Carpaccio £9.5

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

### Grilled Octopus £12.75

Squid bolognese risotto, romesco sauce, crispy parsley

## MAINS

### Roasted Hake Supreme £21

Parsley & lemon risotto, braised winter mushroom & fennel, Brancaster mussels, cider beurre blanc

### Leek, Cheddar & Mushroom Wellington £15.5

Winter squash, rainbow chard & mushroom gravy

### Priors Hall Farm Pork Trio £22.5

Roasted tenderloin, confit belly, cola glazed cheek, black pudding & potato terrine, date ketchup, cider & mustard glazed baby parsnip, cavolo nero

### Spiced Monkfish Loin £25.5

Babaganoush, chickpea panisse, lime pickle, roasted broccoli

### Woodview Farm 28 Day Aged Rump Cap £21.5

Slow-cooked beef shin, stuffed onion, beef dripping confit carrot, mashed potato, roasted brussel sprouts, 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

Add red wine jus, brown butter béarnaise or peppercorn sauce for £3.50 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

