

SPRING LUNCH

Oysters, Bites & Bubbles

Pinney's oysters served natural with cucumber & shallot cider vinegar (gf) or tempura with sweet chilli sauce

Three for £11, 1/2 Dozen for £20 or Dozen for £37 223/ 486kcal per 1/2 Dozen

Crispy squid, roasted garlic & salted lemon aioli £8.5 299kcal

Godminster cheddar cheese doughnuts, pecorino £7.5 (gf) (v) 357kcal

Gordal olives £5 (ve) (gf) 97kcal

Nyetimber Classic Cuvée 125ml £13.5

Drapier Champagne NV 125ml £14.5

Bakery

Homemade sourdough, salted butter £3.5 (v) 644kcal

Toasted Farmhouse sourdough, smashed avocado, soft boiled Havensfield egg, crispy chickpeas £10 (v)* salmon tartare £3.5 (gfo) 816kcal

'Staith Smokehouse' smoked salmon, toasted dark rye bread, herbed cream cheese, cucumber, dill, capers £12.5 (v) (gfo) 418kcal

Grilled steak ciabatta, balsamic roasted red onion confit, chimichurri, skinny fries, dipping red wine jus £14 (gfo) 1,218kcal

Salads

The Farmhouse Caesar Salad, garlic sourdough croutons, crispy bacon, pecorino £11.5 (gfo) 510kcal

Orzo, chickpea, courgette & baby mozzarella salad, gordal olive, cherry tomato, roasted red peppers, toasted smoked almonds, basil & lemon dressing £11.5 (v) 466kcal

Add chicken £3.5 or steak £5 (gf) 275kcal/ 148kcal

Starters

'Staith Smokehouse' salmon tartare, crispy sushi rice, chipotle emulsion £9 (gf) 235kcal

Beef carpaccio, parsley mayonnaise, pickled onion, pecorino, celeriac crisps, watercress £13 277kcal

Wild garlic & truffle arancini, Wigmore cheese, potato straws, parsley emulsion, baby courgette ribbons, lemon oil £9 (v) 93kcal

Duck leg ballotine, pickled white radish, miso dressing, toasted peanuts, micro coriander £10 (gf) 193kcal

Broccoli & blue cheese risotto, chargrilled purple sprouting broccoli, pickled red onion, roasted hazelnuts £11/16.5 (v) (gfo) 711/1,241kcal

Mains

BBQ Aubergine, halloumi, lentil & vegetable fritter, pickled red onion, yoghurt, chermoula dressing £17.5 (v) (gfo) 416kcal

Roasted hake, crispy potato, poached langoustine, soused cucumber, langoustine mayonnaise, shellfish sauce £26 (gfo) 526kcal

Market fish of the day £Market Price (gfo)

Farmhouse chicken kiev, confit truffle potato, sweetcorn & smoked duck fricassee, red wine jus £20 98kcal

Priors Hall Farm pork tenderloin, slow-cooked belly, pancetta & potato terrine, purple sprouting broccoli, granny smith apple jus £24 (gfo) 1,021kcal

Mibrasa Charcoal Grill

Whole king prawns, chilli & garlic butter, sourdough, lemon £13/£16.5 (gfo) 848kcal

Farmhouse dry aged Wagyu and beef brisket burger, mozzarella, crispy bacon, tomato & chilli chutney, Farmhouse burger sauce, gem lettuce, parmesan & truffle skinny fries £18 (gfo) 1,599kcal

10oz 40 day dry aged ribeye steak, hand cut chips, dressed leaves £32 (gfo) 1,031kcal

Add green peppercorn sauce 104kcal or red wine jus £3.5 Garlic Butter £1.5

35oz dry aged Aubrey Allen Cote de Boeuf, hand cut chips, dressed leaves, choice of sauce £80 (for 2 to share) (gfo) 984kcal

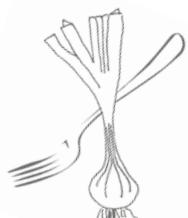
Sides £5

Hand cut chips (ve) (gfo) 508kcal | Skinny Fries (ve) (gfo) 539kcal

Buttered Norfolk peer potatoes, caper, spinach & chive butter (v) (gf) 150kcal

Buttered tenderstem broccoli & fine beans, preserved lemon & chilli (ve) (gf) 96kcal

Roasted chantenay carrots, squash & red onion, rose harissa, pomegranate (v) (gf) 145kcal



PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A FULL ALLERGEN MENU IS AVAILABLE ON REQUEST. ALL DISHES ARE FRESHLY PREPARED IN HOUSE, CALORIE INFORMATION MAY FLUCTUATE AND WE CANNOT GUARANTEE THE ABSENCE OF ALL ALLERGENS. ADULTS NEED AROUND 2000 KCAL A DAY

(gf) GLUTEN FREE | (gfo) GLUTEN FREE OPTION AVAILABLE | (v) VEGETARIAN | (ve) VEGAN

A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.