

# SUNDAY MENU

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## Oysters, Bites & Bubbles

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Colchester oysters served natural with cucumber & shallot cider vinegar or tempura with roasted red pepper & chilli sauce  
£3 each or £18 for 1/2 dozen

Homemade sourdough, salted butter £3.5

Godminster cheddar cheese doughnuts, shaved pecorino £6.5

Crispy squid, roasted garlic & salted lemon aioli £7

Chilli, garlic & lemon gordal olives £5

Nyetimber Classic Cuvée 125ml £13.5

Drappier Champagne NV 125ml £14.5

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## Starters

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

Beef carpaccio, truffle aioli, pickled onion & wild mushroom salad, pecorino, watercress £12.5

Laverstoke Park Farm burrata, tomato & red pepper gazpacho, garlic croutons, basil £11

Mibrasa grilled broccoli, organic sheep’s curd, scorched cucumber, gherkin ketchup, pea & lemon £9.5

The Farmhouse seasonal risotto £9.5/15

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## Mains

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Tandoori cauliflower steak, spiced cauliflower purée, pickled cucumber, tomato,  
lime & coriander dressing £17

Pan-roasted stone bass, lobster ravioli, sweetcorn, spring onion, chive oil £24

Market fish of the day *£market price*

Oven-roasted chicken supreme, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy £19.5

Priors Hall Farm roast pork loin & slow-cooked pork belly, roast potatoes, seasonal vegetables, crackling,  
Bramley apple compote, Yorkshire pudding, gravy £22

28-day dry aged strip loin of Woodview Farm beef, roast potatoes, seasonal vegetables,  
Yorkshire pudding, gravy £22.5

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## Sides £4.5

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Buttered mixed greens, Farmhouse honey & mustard dressing

Sautéed Norfolk peer potatoes, dukkah, pomegranate molasses

Roast potatoes

Farmhouse cauliflower cheese

Baby leaf salad, cherry tomato, pickled onion, pecorino

