

STARTERS

Brancaster Staithe Oysters

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce
£3 each or £15 ½ dozen

Brancaster Mussels £8.75

White wine, garlic cream, parsley

Soda Battered Langoustine £9

Squid ink linguine, langoustine bisque sauce

Chicken, Smoked Duck & Parma Ham Ballotine £8

Parsley aioli, pistachio, toasted sourdough

Braised Venison Faggot £8.5

Spiced red cabbage, truffle potato purée, kale, jus

Roasted Squash Flan £7.5

Sage gnocchi, goat's curd, fig purée, toasted pumpkin seed

MAINS

Root Vegetable, Kale, Lentil & Ewe's Cheese Pithivier £15.5

Dukkah roasted carrots & star anise caramel

Pan Fried Stone Bass £21

Saffron, mussel & root vegetable chowder, parmentier potatoes

Slow Braised Feather Blade £20.5

Parsnip purée, braised red cabbage, truffle & parmesan hand-cut chips, gremolata crumb

Assiette of Woodview Farm Mutton £23.5

Turnip & potato terrine, smoked aubergine, roasted onions, feta, salsify

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

Spiced & braised red cabbage

Dukkha roasted carrots & parsnips

Salsa verde buttered new potatoes

Buttered winter greens, gremolata crumb