

## Oysters, Bites & Bubbles

Maldon Rock oysters served natural with cucumber & shallot cider vinegar \* or panko crumbed with tonkatsu sauce

Three for £12.5 *117kcal / 414kcal*, 1/2 Dozen for £23 *234kcal / 743kcal*, Dozen for £39 *468kcal / 1035kcal*

‘Staithe Smokehouse’ salmon tartare, crispy sushi rice, chipotle emulsion £11 \* *434kcal*

Crispy baby squid, roasted garlic & salted lemon aioli, pickled chilli, parsley £9 *377kcal*

Godminster cheddar cheese doughnuts, pecorino £8 \* (v) *521kcal*

Gordal olives £5 \* (v) (ve) *108kcal*

Farmhouse sourdough, salted butter £3.5 *218kcal*

Nyetimber Classic Cuvée 125ml £14.5

Drappier Champagne NV 125ml £15.5

## Bakery & Salads

‘Staithe Smokehouse’ smoked salmon, toasted dark rye bread, herbed cream cheese, cucumber, dill, capers £12.5 \*\* *424kcal*

BBQ bavette steak ciabatta, red onion confit, chipotle mayonnaise, skin on fries, red wine jus £18.5 \*\* *1,096kcal*

Toasted Farmhouse sourdough, smashed avocado, soft boiled Havensfield egg, spiced & roasted mixed seed crumble £12 \*\* (v) *820kcal*

Fregola, courgette, asparagus salad, mint, buffalo mozzarella, wild garlic pesto £12 \* (v) *263kcal*

## Starters

Homegrown tomato & red pepper soup, Godminster cheddar toastie, chive oil \*\* £9.5 (v) *424kcal*

Guinea fowl, ham hock & pistachio terrine, rhubarb compote, kohlrabi remoulade, toasted brioche \*\* £12.5 *542kcal*

Beef carpaccio, mustard mayonnaise, sweet & sour red onion and green bean salad £13.5 *356kcal*

Wild mushroom parfait, soya mushroom pickle, BBQ maitake, black garlic, treacle rye \*\* (v) £12.5 *586kcal*

Cured & torched Cornish mackerel, rilette, cucumber, buttermilk dressing \*\* £12.5 *502kcal*

## Mains

Pan-roasted hake, tempura prawn, shellfish bisque, hispi cabbage, crisp potato, saffron rouille \*\* £26.5 *739kcal*

Cauliflower Kiev, spring vegetable pearl barley, pea & truffle velouté, cider braised baby onions, wild garlic pesto oil £19.5 (v) (ve) *616kcal*

Charcoal grilled Old Spot pork chop, pineapple preserve, homegrown asparagus, Tunworth tartiflette \*\* £28.5 *835kcal*

Farmhouse chicken Kiev, purple sprouting broccoli, creamed potato, chicken gravy £25.5 *912kcal*

Market fish of the day £ *Market Price*

Leek & Berkswell risotto, BBQ leeks, pickled walnut, spring onion, cheese curds (v) £12.5 *737kcal* / £18 *1320kcal*

Whole king prawns, chilli & garlic butter, lemon, skin on fries, dressed Blakeney baby salad \*\* £28 *799kcal*

Farmhouse dry aged Wagyu & beef brisket burger, mozzarella, crispy bacon, red pepper & chilli chutney,

Farmhouse burger sauce, skin on fries \*\* £19 *1584kcal*

10oz 40-day dry aged ribeye steak, hand-cut chips, dressed rocket salad £38 \*\* *1189kcal*

Add green peppercorn sauce/red wine jus £3.5 *178/32kcal*

## Sides £5

Hand-cut chips (v) (ve) *477kcal* | Skin on fries (v) (ve) *270kcal*

Rose Harissa & pomegranate glazed heritage Chantenay carrots (v) (ve) *103kcal*

Roasted peer potatoes, wild garlic pesto, chives (v) (ve) *288kcal*

Sauteed spring greens, mint, lemon & Aleppo chilli (v) (ve) *61kcal*



PLEASE LET YOUR SERVER KNOW IF YOU HAVE ANY ALLERGIES OR INTOLERANCES. A FULL ALLERGEN MENU IS AVAILABLE ON THE ABOVE QR CODE. 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

(\*) non gluten containing ingredients | (\*\*) dish can be altered to non gluten containing ingredients | (v) VEGETARIAN | (ve) VEGAN

A discretionary service charge of 12.5% will be added to all bills.