

SUMMER SUNDAY LUNCH

Oysters, Bites & Bubbles

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

Three for £12.5 | 1/2 Dozen for £23 | Dozen for £39

Staithe Smokehouse salmon tartare, crispy sushi rice, chipotle emulsion £11 *

Crispy baby squid, roasted garlic & preserved lemon aioli, pickled chilli, parsley £9

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

Gordal olives £5 * (v) (ve)

Nyetimber Classic Cuvée 125ml £14.5

Farmhouse sourdough, salted butter £3.5

Drappier Champagne NV 125ml £15.5

Starters

Broccoli velouté, blue cheese & red onion straw, nettle & 'Suprifin' broad bean pesto £9.5** (v)

Confit Staithe Smokehouse salmon, Cromer crab, fennel & apple salad, buttermilk & avocado £14.5*

Raw rare breed beef, artichoke crisps, watercress & horseradish mayonnaise £13.5**

Corn-fed chicken & Parma ham ballotine, pickled girolle, whipped liver, tarragon emulsion £12.5**

BBQ baby carrots, garden garlic & mint labneh, sticky walnuts, pak choi and dukkah £11.5*

Mains

Whole roast plaice, Parmentier potato, agretti, sea vegetables, crayfish & cucumber beurre rouge £26

Broad bean & 'Delikett' pea strozzapretti, nettle pesto, 'Escala' radish & pickled fennel £12.5 | £18 (v)

Red lentil & courgette nut roast, 'purple top' turnip, Roscoff onion, broad bean & apple dressing £19.5

Market fish of the day £*Market Price*

Oven-roasted chicken supreme, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy ** £22

Priors Hall Farm roast pork loin & slow-cooked pork belly, roast potatoes, seasonal vegetables, crackling, Bramley apple compote, Yorkshire pudding, gravy ** £23

28-day dry aged strip loin of beef, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy ** £24

Sides £5

Roast potatoes (v)

Heritage carrots, "Black Beauty" tomato & tarragon (v) (ve)

'Delikett' peas, wilted lettuce, mint & lemon dressing (v) (ve)

The Farmhouse cauliflower cheese, crispy onion £6.5 *313kcal*

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.

(*) 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.

