

To Start

½ Dozen Brancaster Staithe Oysters (£5 supplement)

Natural with cucumber, cider & shallot vinegar or tempura with a roasted red pepper chilli sauce

Wild Mushroom & Tarragon Risotto

Shaved black truffle & 'Old Winchester'

Pumpkin & Saffron Velouté

Confit Maple Syrup Chicken Wings

Crispy pancetta & toasted pumpkin seeds

Brancaster Mussels, Langoustine & Monkfish Cheek Stew

Lightly curried, coconut sauce, homemade bread

Roasted Cauliflower Soup

'Old Winchester' & sourdough bread toastie

Main Course

Twice Baked 'Quickes' Cheddar Soufflé

Root vegetable crush, roasted portobello mushroom, charcoal roasted radicchio, tomato & balsamic dressing

Pan Roasted Hake

Smoked mackerel bolognaise, squid tagliatelle, basil oil, white wine beurre blanc

The Farmhouse Surf & Turf (to share)

Charcoal roasted beef fillet, thermidor butter, grilled giant tiger prawns, Parmesan & truffle Farmhouse chips, black garlic & peppercorn sauce dressed leaves

Roasted Duck Breast

Celeriac, sautéed Girolle mushrooms, cavolo nero, cider jus & pickled apple

Desserts

Passion Fruit Delice

Pineapple & mango compote, 'Pina Colada' macaroons, toasted coconut tuile, coconut sorbet

Chocolate & Tonka Bean Ganache

Banana espuma, caramelized banana, miso caramel ice cream

Pear & Almond Tart Tatin (to share)

Pear sorbet