

STARTERS

Brancaster Staithe Oysters:

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce
£2.75 each or £14 ½ doz

Smoked Chicken Bon Bon £7.5

Confit & maple glazed chicken wings, pumpkin & saffron velouté, toasted pumpkin seeds

Ham Hock Paté £7.5

Spiced date & apple chutney, house pickled vegetables, pork lomo, homemade sourdough toast

Charcoal Roasted Beetroot & Heritage Carrots £7

Pumpkin puree, goat's curd, hazelnut dukkha, Shiraz reduction

Brancaster Mussel, Langoustine & Monkfish Cheek Stew £12.5

Curried coconut sauce, homemade sourdough

Salted Cod Arancini £8.5

White anchovy, parsley aioli, piquillo pepper ranata, Ibérico ham, watercress

MAIN COURSE

Twice Baked 'Quickes' Cheddar Soufflé £14.5

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

Oven Roasted Hake Supreme £19.5

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

Duo of Local Venison £24.75

Venison suet pudding, pan roasted venison loin, red wine, Poached salsify, confit garlic pomme purée,
Quince, cavolo nero & red wine jus

Poached & Roasted Pheasant £19.5

Pheasant leg hot pot, confit white heritage carrot, Sautéed girollé mushrooms, pancetta, caramelised shallot
King cabbage, Madeira jus, pine nut & pancetta crumb

Roasted Gressingham Duck Breast £21.5

Duck leg & hogs pudding croquette, celeriac, charcoal roasted baby beets, pickled apple, toasted walnuts, jus

40 day dry aged, 10oz Hereford Rib-eye steak £27.5 / 28 day dry aged, 8oz Hereford Rump steak £19

Farmhouse chips, mini Caesar salad & brown butter béarnaise

Add red wine jus or peppercorn sauce £3ea

SIDES £4 each

Buttered tenderstem & January king cabbage

Spiced braised red cabbage

Beer & honey roasted baby parsnips & chantenay carrots

Farmhouse hand cut chips