



THE
FARMHOUSE
AT REDCOATS
RESTAURANT & HOTEL

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

Pomegranate Cured Smoked Salmon £9.5

Saffron fennel, cucumber & lemon cream cheese, pumpernickel bread, pomegranate molasses, keta caviar

Pheasant & Chicken Presse £7.5

Caramel pear, truffle emulsion, pickled wild mushrooms, sourdough toast

BBQ Spiced Beetroot & Carrots £6.5

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

Hand Dived Orkney Oven Roasted Scallops £16

Roasted cauliflower puree, hazelnut & brown shrimp beurre noisette, micro samphire

Farmhouse Chicken Liver Parfait £7

Confit chicken croquette, smoked bacon & fig jam, homemade sourdough, marmite butter

MAIN COURSE

Leek, Cheddar & Portobello Mushroom Wellington £14.5

Buttered spinach, caramelised cauliflower puree, mushroom gravy

Chorizo Crusted Cod Supreme £18

Saffron pomme puree, kale, slow roasted cherry vine tomatoes, piquillo peppers, lobster bisque

Slow Cooked Beef Short-rib £18.5

Carrot & tarragon crush, beef dripping cocotte potato, roasted parsnip, silverskin onions & pancetta jus

Trio of Woodview Pork £20.5

Black treacle brined & roasted tenderloin, cola braised cheek, crispy belly
Parsley root puree, Jerusalem artichokes & truffle aioli

Charcoal Roasted Local Venison Loin £24.95

Hunters pie, Autumn squash, black cabbage, parkin crumb

40 day dry aged, 10oz Hereford Ribeye 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 £3each

SIDES £4 each

Brussel sprouts, pancetta & chestnuts

Spiced braised red cabbage

Beer & honey roasted baby parsnips & chantenay carrots

Farmhouse hand cut chips