



STARTERS

Brancaster Staithe Oysters:

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce
£2.75 ea or £14.5 ½ doz

Salt Beef Brisket £8.5

Lilliput capers, gherkins, roasted silverskin onions, parsley, smoked mayonnaise

Priors Hall Farm Pigs Head Croquette £7

Roasted peach, peach puree, pork scratchings, black pudding

Salt baked Celeriac £7

Confit Havensfield egg yolk, wild mushroom fricassée, truffle emulsion, apple

Lapsang Souchong cured Salmon £10.5

Cider poached pear, cucumber, crispy rice fritters, salmon caviar, oyster mayonnaise

Red wine braised Octopus £9.5

Charcoal roasted sweetcorn, chorizo & spring onion, crisp smoked paprika fingerling potato, green sauce

MAIN COURSE

Brown butter & parmesan Gnocchi £14

Roasted heritage carrots, brown butter crumb, puffed potato, Old Winchester cheese

Baked Cod Supreme £21

King Scallop, confit leek, charred potato, dill

Priors Hall farm roast Pork Loin £15.5

Roast potatoes, seasonal vegetables, crackling, Bramley apple compote, pork & cider gravy

Oven Roasted corn fed Chicken supreme £15.5

Roast potatoes, seasonal vegetables & poultry gravy

Roast Woodview 3 Bone Rack of Lamb £18.75

Roast potatoes, seasonal vegetables & red wine gravy

28-day dry aged Strip Loin of Woodview Farm Beef £17.50

Roast potatoes, seasonal vegetables, Yorkshire pudding & Red wine gravy

SIDES £4ea

Beer & honey roasted Chantenay Carrots

Autumn Greens, tarragon butter & toasted hazelnuts

New Potatoes, wood sorrel & mint butter

Whole roasted Cauliflower, grain mustard sauce, herbs

Farmhouse hand cut Chips