

STARTERS

Brancaster Staithe Oysters:

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

King Scallop, confit leek, charred potato, dill £21

Local Wood Pigeon duo £19

Pigeon & game pie, chestnut puree, wild mushrooms, soused blackberries, wood sorrel, puffed barley, jus

Roasted Woodview Farm Lamb rump & slow braised neck £23

Lamb suet confit potato, harissa yoghurt, charcoal roasted baby aubergine, crispy kale

New season whole roasted Grouse £30

Smoked lentil & wild mushroom ragout, kale, bread sauce, game chips
served on or off the crown

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 £3ea

SIDES £4 each

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