

**STARTERS**

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

Lapsang Souchong Cured Smoked Salmon £10.5

Lemon Rye toast, oyster mayonnaise, dill, cucumber, keta caviar

Old Winchester Rarebit £7

Homemade sourdough bread, wild mushroom fricassee, poached egg, shaved celery, apple & toasted hazelnut salad

Farmhouse Chicken Liver Parfait £7

Smoked bacon & fig jam, homemade sourdough toast & marmite butter

Charcoal Roasted Sweetcorn & Potato Chowder £7

Confit chicken, parmesan croutons, crispy pancetta & herb oil

The Farmhouse Charcuterie Board for two £15

Marsh pig cured meats, English piccalilli, lemon humus, Garlic rosemary flatbread, cornichons, capers

SALADS

Cider Poached Pear, grilled Fennel & Chicory salad

rocket, halloumi cheese, mustard seed dressing

Starter £8 | Main £10.5

Greenwheat Freekeh Salad

olives, cherry tomatoes, cucumber, capers, feta, red onion, green sauce dressing

Starter £8 | Main £10.5

Add chicken £4 or steak £5 to both of the above

Chargrilled Chicken 'Paillard' £12

Garlic & chorizo butter, piquillo pepper, cherry tomato, Rocket & red onion salad, shaved parmesan

MAINS

Wild Mushroom, Kale & Sweetcorn Risotto £14

Shaved parmesan, pea shoot salad

Charcoal Roasted Sea Trout £16.5

Confit new potato, tender stem broccoli, leek, buttermilk & truffle veloute

Brown Butter & Parmesan Gnocchi £14

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

The Farmhouse Ham, Egg & Chips £17

Chargrilled brined pork loin, creamed spinach, eggs en cocotte & hand cut chips

Slow Braised Lamb Neck £17.5

Creamed potato, buttered kale, honey roasted Heritage Chantenay carrots, olives & tomato jus

40 day dry aged 10oz Herefordshire Ribeye Steak £28 Or 28 day dry aged 8oz Rump £19

Served with a mini Caesar salad, farmhouse chips & brown butter Béarnaise. *Add peppercorn or red wine jus - £3*

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