

Below, our menu is listed with all the main allergens. While we separate ingredients and clean down our work areas & equipment, the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients.

Brancaster Staithe oysters served natural with cucumber & cider vinegar or tempura with roasted red pepper & chilli sauce

Molluscs, Sulphites, Fish, Gluten

Cider vinegar contains sulphur dioxide. Tempura batter contains gluten and the chilli sauce contains fish & sulphur dioxide

Homemade sourdough, salted butter

Gluten, Milk, (Seeds)

Milk is present in the butter, but this can be served with a dipping oil if you prefer

‘Staithe Smokehouse’ smoked salmon, toasted dark rye bread, chive cream cheese, cucumber, capers, poached prawns

Gluten, Milk, Egg, Sesame, Nuts, Crustaceans, Fish

Can be served on gluten free toast. Can be made dairy free by serving without the cream cheese

Grilled steak baguette, red onion chutney, baby gem, beer mustard, hand-cut chips, red wine jus

Gluten, Celery, Milk, Sulphites, Mustard

Can be served on gluten free bread. Can be made dairy free

Smashed avocado, crispy chickpeas, soft boiled egg, toasted sourdough

Gluten, Egg, (Seeds)

Can be served on gluten free bread. Can be vegan if served without the egg

STARTERS

Crispy squid, roasted garlic & salted lemon aioli

Gluten, Milk, Egg, Sulphites, Mustard, Fish, Molluscs

Beef carpaccio, truffle aioli, pickled shallot

Celery, Egg, Sulphites, Mustard

‘Staithe Smokehouse’ smoked salmon, caper, shallot & parsley dressing, lemon, toasted rye

Gluten, Milk, Egg, Sulphites, Mustard, Sesame, Nuts, Crustaceans, Fish

Can be served on gluten and milk free bread

Brancaster Staithe mussels, marinière or tandoori & coconut cream

Gluten, Celery, Milk, Sulphites, Fish, Molluscs

Can be served dairy free with a garlic and white wine sauce.

Roasted baby beetroot & pumpkin salad, grilled rainbow chard, blue cheese mousse

Milk, Sulphites, Mustard

Can be milk free by removing the blue cheese mousse.

MAINS

Chicken Kiev, Parmentier potato, wild mushroom, garlic & lemon

Gluten, Celery, Milk, Egg, Sulphites

Grilled celeriac, smoked celeriac & yeast purée, parsley dumpling, black truffle & walnut dressing

Milk, Sulphites, Mustard, Nuts (Walnuts)

Can be made dairy free upon request.

Prawn & mussel linguine, cherry tomato, chilli, garlic

Gluten, Celery, Milk, Egg, Sulphites, Crustaceans, Fish, Molluscs

Halibut, sweetcorn chowder, samphire, pickled cockles, bacon, potato croquette

Gluten, Celery, Milk, Egg, Sulphites, Fish, Molluscs

Can be made gluten free by removing the potato croquette and replacing with new potatoes.

We can also provide a Halibut dish with a dairy free garnish.

Treacle-brined & charcoal-roasted pork ribeye, fondant potato, red cabbage purée, autumn squash

Celery, Milk, Sulphites

Can be made dairy free upon request.

Jerusalem artichoke & confit garlic risotto, braised chicory, green sauce, Jerusalem artichoke crisps

Celery, Milk, Sulphites, Mustard

Can be made dairy free upon request.

Whole king prawns, chilli & garlic butter, lemon

Milk, Sulphites, Crustaceans, Fish

Can be served with chilli & garlic oil instead of the garlic butter, to make the dish dairy free

8oz rump steak or 10oz ribeye steak, hand-cut chips, dressed leaves

Celery, Sulphites, Gluten, Soya

Can be prepared dairy free upon request. Gluten is listed here because although our chips are prepared gluten free, they are fried in the same fryer as products that contain it. If you would like to avoid them, feel free to request new potatoes or mashed potatoes instead. The sulphur dioxide, soya & celery are in the glaze we put on our steaks. It is not a problem to serve our steaks without this glaze, upon request.

Peppercorn sauce – **Milk, Celery, Sulphites, Fish**

Red wine jus – **Celery, Sulphites**

Café de Paris bearnaise – **Celery, Milk, Eggs, Sulphites**

Garlic butter – **Milk, Sulphites**

Farmhouse beef & pork burger, hand-cut chips, roasted red pepper & tomato jam, mature cheddar

Gluten, Celery, Milk, Egg, Fish

Can be served on a gluten free bun. Dairy free without the cheddar.

SIDES

Tempura halloumi, roasted red pepper & tomato jam, pecorino, mint & lemon dressing

Gluten, Milk, Sulphites

Can be gluten free by having grilled halloumi instead of tempura

Sautéed greens, confit garlic & lemon

Milk, Sulphites

Can be dairy free

Roasted pumpkin, za'atar

Milk,

Can be dairy free

Farmhouse hand-cut chips

Gluten (cross contaminated fryer)

New potatoes, rosemary & garlic

Milk, Sulphites

Can be dairy free

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STARTERS

Crispy squid, roasted garlic & salted lemon aioli

Gluten, Milk, Egg, Sulphites, Mustard, Fish, Molluscs

Beef carpaccio, truffle aioli, pickled shallot

Celery, Egg, Sulphites, Mustard

‘Staithe Smokehouse’ smoked salmon, caper, shallot & parsley dressing, lemon, toasted rye

Gluten, Milk, Egg, Sulphites, Mustard, Sesame, Nuts, Crustaceans, Fish

Can be served on gluten and milk free bread

Wood pigeon, roasted baby beetroot, black pudding, pickled wild mushrooms, chard

Gluten, Celery, Milk, Sulphites

Can be made gluten free by removing the black pudding. Can be cooked without butter and therefore be dairy free.

Seared scallop, tandoori Brancaster Staithe mussels, spiced chickpea, coriander yoghurt

Celery, Milk, Sulphites, Sesame, Fish, Molluscs

Brancaster Staithe mussels, marinière or tandoori & coconut cream

Gluten, Celery, Milk, Sulphites, Fish, Molluscs

Can be served dairy free with a garlic and white wine sauce.

Roasted baby beetroot & pumpkin salad, grilled rainbow chard, blue cheese mousse

Milk, Sulphites, Mustard

Can be milk free by removing the blue cheese mousse.

MAINS

Venison, red cabbage purée, autumn squash

Celery, Milk, Sulphites, Nuts (Hazelnuts)

Can be served without nuts

Grilled celeriac, smoked celeriac & yeast purée, parsley dumpling, black truffle & walnut dressing

Milk, Sulphites, Mustard, Nuts (Walnuts)

Can be made dairy free upon request.

Duck breast, heritage carrot, duck leg, Toulouse sausage & white bean cassoulet

Gluten, Celery, Milk, Sulphites,

Can be made a gluten free or dairy free dish upon request.

Halibut, sweetcorn chowder, samphire, pickled cockles, bacon, potato croquette

Gluten, Celery, Milk, Egg, Sulphites, Fish, Molluscs

Can be made gluten free by removing the potato croquette and replacing with new potatoes.

We can also provide a Halibut dish with a dairy free garnish.

Jerusalem artichoke & confit garlic risotto, braised chicory, green sauce, Jerusalem artichoke crisps

Celery, Milk, Sulphites, Mustard

Can be made dairy free upon request.

Whole king prawns, chilli & garlic butter, lemon

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8oz rump steak or 10oz ribeye steak, hand-cut chips, dressed leaves

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Garlic butter – **Milk, Sulphites**

Farmhouse beef & pork burger, hand-cut chips, roasted red pepper & tomato jam, mature cheddar

Gluten, Celery, Milk, Egg, Fish

Can be served on a gluten free bun. Dairy free without the cheddar.