

MENU

Oysters & Bubbles

Brancaster Staithe oysters served natural with cucumber, cider vinegar or tempura with roasted red pepper & chilli sauce
£3 each or £15 for 1/2 dozen

Nyetimber Classic 125ml £13.5

Drappier Champagne 125ml £14

Bakery

Homemade sourdough, salted butter £3.5

Mackerel pate, pickled cucumber, sourdough £8

'Staithe Smokehouse' smoked salmon, toasted dark rye bread, chive cream cheese, cucumber, capers, poached prawns £12.5

Grilled steak baguette, red onion chutney, baby gem, beer mustard, hand cut-chips, dipping red wine jus £13

Smashed avocado, crispy chickpeas, soft boiled egg on toasted sourdough £8

Small Plates

Farmhouse beef carpaccio, truffle aioli,
pickled shallot £10

'Staithe Smokehouse' smoked salmon,
lemon, black pepper, dark rye £10

Crispy squid, salted lemon aioli £7.5

Summer beets & goat's cheese salad, roasted cauliflower,
Farmhouse honey £8/£11.5
Add chicken or steak £3.50

Plates

Chicken Kiev, pea, broad bean & grilled spring cabbage £15

Grilled aubergine steak, tahini, tenderstem broccoli,
goats cheese £14

Prawn & squid linguine, cherry tomato, lemon & chilli £16.5

Farmhouse summer risotto, smoked ricotta, salsa verde £8/£14
Add chicken or steak £3.5

Woodview Farm lamb chops, new potato, courgette & pea,
mint salsa verde £21

Mibrasa Charcoal Grill

Whole king prawns, chilli & garlic butter, lemon £8/£11.5

8oz 28 day dry-aged rump steak, hand cut chips £20

10oz 40 day dry-aged ribeye steak, hand cut chips £26.5

Add green peppercorn sauce, red wine jus £3.5 garlic butter £1.5

Farmhouse beef & pork burger, hand cut chips, red onion & black garlic chutney, mature cheddar £14 *add crispy bacon £1.5*

Salmon supreme, tenderstem broccoli, chimichurri £15.5

Sides £4.5

Buttered tenderstem, mangetout, toasted almonds

Roasted butternut squash, dukkah

Farmhouse hand cut-chips

New potatoes, chive butter

Grilled halloumi, red onion chutney

