

EVENING MENU

Oysters, Bubbles & Bread

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

Homemade sourdough, salted butter £3.5

Starters

Crispy squid, roasted garlic & salted lemon aioli £7.5

Farmhouse beef carpaccio, truffle aioli, pickled shallot £10

Priors Hall Farm pork, smoked ham knuckle & pistachio terrine, port & bacon jam, pickled carrot £8.5

'Staithe Smokehouse' smoked salmon fishcake, cumin, tomato & red pepper purée, curry aioli, cucumber £8

Whipped goats' curd, baby beets, roasted squash, pickled walnut & kale pesto, candied walnuts £7.5

Brancaster Staithe mussels, mariniere, or tandoori & coconut cream £8 *starter* / £15 *main with frites*

Mains

Trio of venison: pan-roasted loin, homemade spiced sausage, braised haunch, maple glazed pumpkin, BBQ red cabbage, jus £24

Butternut squash, wild mushroom & stilton wellington, confit carrot, rainbow chard, mushroom gravy £16

Roast cod supreme, braised squid, puttanesca, creamed potato, Romesco sauce £21.5

Slow-braised beef blade, thyme & garlic fondant potato, carrot & English mustard purée, red wine jus £21.5

Jerusalem artichoke & confit garlic risotto, green sauce, Jerusalem artichoke crisps £8 / £14 *Add chicken or steak £3.75*

Market fish of the day *£market price*

Mibrasa Charcoal Grill

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

8oz 28 day dry-aged rump steak £20 | 10oz 40 day dry-aged ribeye steak £26.5

Served with hand-cut chips & dressed leaves

Add green peppercorn sauce, red wine jus, café de Paris bearnaise £3.5 or garlic butter £1.5

35oz dry-aged tomahawk for 2 to share, hand-cut chips, your choice of sauce £75

Farmhouse beef & pork burger, hand-cut chips, roasted red pepper & tomato jam, mature cheddar £14 *add crispy bacon £1.5*

Sides £4.5

Mulled wine spiced red cabbage

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

Sautéed greens, confit garlic & lemon

Roasted pumpkin, za'atar

Farmhouse hand-cut chips

New potatoes, rosemary & garlic



To view our menus

Open your phone camera & hover over this code, this will scan & open a link where you can view our menus & Covid Secure measures. If you would prefer a printed menu please ask a member of our team, or look out for blackboards.



