

LUNCH 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 Cuvée 125ml £13.5

Drappier Champagne NV 125ml £14

Bakery

Homemade sourdough, salted butter £3.5

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

Starters

Soup of the day, homemade sourdough £6.5

Crispy squid, roasted garlic & salted lemon aioli £7.5

Beef carpaccio, truffle aioli, pickled shallot £10

'Staithe Smokehouse' smoked salmon, tarragon cream cheese, pickled shallot, caper berries lemon, rye £10

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

Chicken Kiev, fondant potato, wild mushroom, garlic & lemon £15

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

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

Venison cottage pie, beef dripping & confit garlic mash, glazed carrot, spiced red cabbage £15

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, hand cut chips £20

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

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

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 & parsnip, za'atar

Farmhouse hand-cut chips

New potatoes, rosemary & garlic



ALLERGEN INFORMATION AVAILABLE UPON REQUEST, PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS
A DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO ALL BILLS.

