

AUTUMN DINNER

Oysters, Bites & Bubbles

Colchester oysters served natural with cucumber & shallot cider vinegar or tempura with roasted red pepper & chilli sauce
£3 each or £16 for 1/2 dozen

Homemade sourdough, salted butter £3.5

Godminster cheddar cheese doughnuts, shaved pecorino £6

Crispy squid, roasted garlic & salted lemon aioli £6.5

Chilli, garlic & lemon gordal olives £5

Nyetimber Classic Cuvée 125ml £13.5

Drappier Champagne NV 125ml £14.5

Starters

‘Staithe Smokehouse’ salmon tartare, crispy sushi rice, chipotle emulsion £7.5

Beef carpaccio, truffle aioli, pickled onion & wild mushroom salad, pecorino, watercress £11.5

Hand-picked Cornish white crab, heritage tomato, sea vegetables, tomato dressing £13.5

Laverstoke Park Farm burrata, tomato & red pepper gazpacho, garlic croutons, basil £10.5

Mibrasa grilled broccoli, organic sheep’s curd, scorched cucumber, gherkin ketchup, pea & lemon £9.5

The Farmhouse seasonal risotto £9.5/15

Mains

Tandoori cauliflower steak, spiced cauliflower purée, pickled cucumber, tomato, lime & coriander dressing £16.5

Pan-roasted stone bass, lobster ravioli, sweetcorn, spring onion, chive oil £23.5

Market fish of the day *£market price*

Farmhouse chicken Kiev, baby gem, crispy pancetta, soft-boiled Havensfield egg, garlic cream, pecorino £19.5

Duo of Priors Hall Farm pork; slow-roasted belly, pan-roasted tenderloin, Elveden Farm baby turnip, Redcoat’s apple, rainbow chard, wholegrain mustard £22

Woodview Farm lamb rump, braised lamb shoulder, broad bean & hazelnut pesto, confit tomato, smoked sheep’s curd, black olive & basil, red wine jus £26.5

Salads

Quinoa, pickled peach & goats’ cheese salad, rainbow chard, peas, toasted hazelnut dressing £11.5

Summer vegetable & baby gem salad, new potato, BBQ courgette, avocado, herb dressing, garlic croutons £11.5
Add chicken £3.5 / steak £5

Mibrasa Charcoal Grill

Whole king prawns, chilli & garlic butter, sourdough, lemon £10/£15

10oz 40 day dry-aged ribeye steak, hand cut chips, dressed leaves £28.5

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

35oz dry aged Aubrey Allen Cote de Boeuf, hand cut chips, dressed leaves, choice of sauce *for 2 to share* £75

Sides £4.5

Hand-cut chips

Skinny fries

Buttered mixed greens, Farmhouse honey & mustard dressing

Sautéed Norfolk peer potatoes, dukkah, pomegranate molasses

Baby leaf salad, cherry tomato, pickled onion, pecorino

