

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, 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

Starters

Crispy squid, roasted garlic & salted lemon aioli £7.5

Beef carpaccio, truffle aioli, pickled shallot £10

‘Staithe Smokehouse’ smoked salmon, caper, shallot & parsley dressing, lemon, toasted rye £10

Brancaster Staithe mussels, marinière *or* tandoori & coconut cream £8.5/£14.5

Roasted baby beetroot & pumpkin salad, grilled rainbow chard, blue cheese mousse £8/£11.5

Mains

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

Grilled celeriac, smoked celeriac & yeast purée, parsley dumpling, black truffle & walnut dressing £14

Prawn & mussel linguine, cherry tomato, chilli, garlic £16.5

Halibut, sweetcorn chowder, samphire, pickled cockles, bacon, potato croquette £22.5

Treacle-brined & charcoal roasted pork ribeye, fondant potato, red cabbage purée, autumn squash £17

Jerusalem artichoke & confit garlic risotto, braised chicory, green sauce, Jerusalem artichoke crisps £8/£14

Add chicken or steak £3.5

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*

Market fish of the day £market price

Sides £4.5

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



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.