

# AUTUMN LUNCH

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## Oysters, Bites & Bubbles

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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

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

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## Bakery

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Homemade sourdough, salted butter £3.5

'Staithe Smokehouse' smoked salmon, toasted dark rye bread, herbed cream cheese, cucumber, dill, capers £12.5

Toasted Farmhouse sourdough, smashed avocado, soft boiled Havensfield egg, crispy chickpeas £10 + *salmon tartare* £3.5

Grilled steak ciabatta, balsamic roasted red onion confit, chimichurri, skinny fries, dipping red wine jus £13

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## Salads

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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*

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## Starters

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'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

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## Mains

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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

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## Mibrasa Charcoal Grill

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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

Farmhouse beef & pork burger, mozzarella, tomato & chilli chutney, Farmhouse burger sauce, skinny fries £15  
*add crispy bacon £1.5 upgrade to hand-cut chips £1.5*

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## Sides £4.5

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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



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.