

## Oysters, Bites & Bubbles

Brancaster Staithe oysters served natural with cucumber, shallot cider vinegar or tempura with roasted red pepper & chilli sauce  
£3 each or £15 for 1/2 dozen

'Staithe Smokehouse' smoked salmon tartare, crispy sushi rice, chipotle emulsion  
Godminster cheddar cheese doughnuts, shaved pecorino  
Chilli, garlic & lemon Gordal olives  
£6 each

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, herbed cream cheese, cucumber, dill, capers £12.5

Toasted Farmhouse sourdough, smashed avocado, soft boiled Havensfield egg, crispy chickpeas £10

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

## Salads

Baby gem, fine bean and avocado salad, roasted garlic yoghurt dressing  
Spring radish, sourdough croutons, pecorino £9.5

Toasted amaranth grain, puttanesca salad, capers  
feta cheese, radicchio, salsa verde dressing £9.5  
add chicken +£3.5 / steak + £5

## Starters

Crispy squid, roasted garlic & salted lemon aioli £7.5

Beef carpaccio, truffle aioli, pickled onion & carrot salad,  
pecorino £11

Mibrasa grilled mackerel fillet,  
escabeche vegetable salad, crème fraiche, basil £9

Laverstoke Park Farm buratta, green gazpacho dressing,  
olive tapenade croute, toasted smoked almonds £9.5

Mibrasa grilled English asparagus & Norfolk Peer new  
potatoes, wild garlic pesto, pecorino £9

The Farmhouse seasonal risotto £9.5/15

## Mains

BBQ squash, salsa macha, tomato & lime chutney, spring onion, ginger &  
garlic cream, crispy potato, tenderstem broccoli £16

Pan roasted Seabass fillet, confit squid, puttanesca, romesco sauce,  
creamed potato £22.5

Market fish of the day £market price

Farmhouse chicken Kiev, peas, broad beans & baby gem, salsa verde £18.5

Duo of Woodview Farm pork, slow roasted pork belly, pan  
roasted tenderloin, hassleback potato, Norfolk asparagus, pickled rhubarb  
£21

Oven roasted Barbary duck breast, duck leg sausage, BBQ tenderstem  
broccoli, bacon crumb, jus £22.5

## Mibrasa Charcoal Grill

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

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

35oz Dry aged Aubrey Allen Cote de Boeuf, hand cut chips for 2 to share £75

*Add green peppercorn sauce, red wine jus, garlic butter £1.5*

**Farmhouse beef & pork burger**, hand cut chips, mozzarella, red onion pepper & tomato chutney £15  
*add crispy bacon £1.5*

## Sides £4.5

Hand cut chips

Sauteed spring greens, shallot & garlic

Salsa verde new potatoes

Baby leaf salad, cherry tomato, pickled onion, pecorino



