

## STARTERS

Brancaster Oysters £2.75 each or £14 ½ doz

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce

Crispy Fried Baby Squid £9

Wild garlic aioli, cucumber & chilli salad, pickled Monk's Beard, watercress

Spiced Lamb Rissoles £8.5

Salt-preserved lemon hummus, Moroccan slaw, mint yoghurt, sumac

BBQ Purple Sprouting Broccoli £7.5

Feta mousse, tempura avocado, pickled walnut, miso & sesame dressing

The Farmhouse Charcuterie Board £16

Suffolk Marsh Pig meats, piccalilli, lemon hummus, grilled focaccia, cornichons, olives, caper berries (for two to graze)

## SALADS

Warm Hot Smoked Salmon Salad Starter £8.5 | Main £12

New potato, olive, cherry tomato, compressed cucumber, wholegrain mustard dressing, soft boiled egg

Picanha Steak & Wild Rice Salad £15

Tenderstem broccoli, feta & cherry tomato, chimichurri dressing

## FARMHOUSE CLASSICS

Farmhouse Fish & Chips £14.5

Homemade mushy peas, hand cut chips, tartare sauce, lemon

Farmhouse Beef & Pork Burger £14

Smoked red pepper & onion chutney, Quicques cheddar, crispy bacon, black garlic aioli, hand cut chips

## MAINS

Roasted Cauliflower Steak £14.75

Smoked aubergine puree, parmesan gnocchi, green olive & roasted red pepper dressing

12 Hour Slow Braised Lamb Shoulder £16.5

Thyme & sea salt fondant, pea, broad bean & baby gem fricassée, wild garlic Salsa Verde

Grilled Smoked Cod £15.5

Bubble & squeak cake, tender stem broccoli, wholegrain mustard & herb Beurre Blanc

Charcoal Grilled Smoked Bacon Steak £15

Fried egg, hand cut chips, parsley, buttered spring vegetables

40 day dry-aged, 10oz Hereford Rib-eye steak £27.5 / 28 day dry-aged, 8oz Hereford Rump steak £19

Farmhouse chips, parmesan & mixed leaf salad

Add red wine jus, brown butter béarnaise or peppercorn sauce for £3.50 each

## Sides £4.5 each

Tenderstem & purple sprouting broccoli, almond Beurre Noisette

Sesame & soy spring vegetables

Heritage potato & new potato, wild garlic Salsa Verde

Farmhouse hand cut chips