



THE  
**FARMHOUSE**  
 AT REDCOATS  
 RESTAURANT & HOTEL

**STARTERS**

Brancaster oysters - Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce  
 £2.5 ea or £12 ½ doz

Chargrilled garlic & rosemary sourdough flat bread, homemade humus £6

Curried cauliflower, lemon yoghurt £5.95

Chicken thigh croquettes, lovage Aioli £7

Tempura Cromer crab claws, brown crab meat taramasalata £7.25

English charcuterie board, piccalilli, homemade sourdough, for one £8 for two £15

**SALADS**

BBQ Squid, heritage tomato & cucumber, avocado, dehydrated olives, basil & lemon dressing, sourdough crisps  
 Starter £8.50 or Main £11

Jersey Royals, cured & smoked pork loin, Havensfield egg, endive, truffle & mustard seed dressing  
 Starter £8.95 or Main £11.95

Black quinoa & spelt grain bowl, cauliflower, fine beans, cherry tomatoes, toasted peanuts,  
 soft herb & yoghurt dressing  
 Starter £8 or Main £11

Black treacle roasted beets, charred onions, toasted seeds, baby kale and parsley,  
 Inglewhite smoked goats cheese  
 Starter £8 or Main £11

*Add chicken £4 or steak £5 to any of the above*

**MAINS**

Spelt & Arborio rice Risotto, pea, artichoke & baby kale, truffle oil, parmesan cheese £12

Grilled Courgettes, braised peas & lettuce, ricotta gnudi, Inglewhite smoked goats cheese, hazelnut & sage  
 dressing £14

Grilled smoked Haddock, sauce gribiche, roasted cauliflower £15

Garlic & parsley Chicken Kiev, roasted cabbage, broad bean & St Georges mushroom, chicken jus £14

Confit Gressingham Duck leg, crushed jersey royals, heritage baby carrots, rainbow chard, jus £15

40 day dry aged 10oz Ribeye steak £28 or 28 day dry aged 8oz Rump £19  
 served with a mini Caesar salad, farmhouse chips & brown butter Béarnaise  
 Add peppercorn or red wine jus £3

**SIDES £4 ea**

Garlic fine beans & runner beans | Chargrilled Hispi cabbage, orange & mushroom | Jersey Royals, sorrel &  
 mint butter | Farmhouse hand cut chips