



THE
FARMHOUSE
AT REDCOATS
RESTAURANT & HOTEL

STARTERS

Brancaster Staithe Oysters:

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

Grilled mackerel, yoghurt, cucumber, apple, curried cockle scraps £7.5

Cromer crab remoulade, peas, saffron fennel, brown crab taramasalata toast, lime, radish £9.95

Jersey Royal, home cured & smoked pork lomo, Havensfield egg, endive, truffle & mustard seed dressing £8

Chicken thigh croquettes, pickled & blowtorched gem hearts, pancetta, lovage Aioli, puffed wild rice, aged parmesan £7.5

Marinated Heritage tomato & cucumber salad, English buratta, avocado puree, dehydrated black olives, basil oil, sourdough bread crisps, celery leaf £8.5

MAIN COURSE

Ricotta gnudi, grilled courgettes, braised peas & lettuce, Inglewhite smoked goats cheese, hazelnuts, sage dressing £13

Roast Seabass fillet, sauce gribiche, roasted cauliflower £18

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

Priors Hall farm roast Pork Loin, roast potatoes, seasonal vegetables, crackling, Bramley apple compote, pork & cider gravy £14.95

Oven Roasted corn fed Chicken supreme, roast potatoes, seasonal vegetables & poultry gravy £14.95

Roast Woodview 3 Bone Rack of Lamb, roast potatoes, seasonal vegetables & red wine gravy £18.5

28-day dry aged Strip Loin of Woodview Farm Beef, roast potatoes, seasonal vegetables, Yorkshire pudding & Red wine gravy £17.50

SIDES £4ea

Garlic fine beans & runner beans

Chargrilled Hispi cabbage, orange & marjoram

Jersey Royals, sorrel & mint butter

Roast Potatoes