



## To Start

Ham Hock Terrine|Black Garlic Mayonnaise | Pickles | Toasted Focaccia **£8.50** Mackerel Pate | Sourdough | Pickled Red Cabbage |Samphire | Horseradish cream **£8.50** Crispy Fried Whitebait | Lemon | Tartar **£8.50** Pork Belly Bites | Asian Style Salad | Sweet Chilli Sauce **£8.50** (GF) Pea and Ricotta Cappelletti | Wild Horseradish Pesto **£9.00** (V)

## To Follow

ChickenSupreme | ConfitLeg Croquette | Carrot Purée | broccoli| Potato Terrine **£22.00** Pork Belly | Creamed Potato | Date & BurntApple Purée | Cabbage & Bacon **£22.00** (GF) Pan Fried Sea Bass | Crushed Potatoes | PeaPurée | Caper & Samphire Butter **£22.00** (GF) Asparagus & Pea Gnocchi | Crumbled Feta|Toasted Pine Nuts **£20.00** (V) Goddards Chicken | Mushroom Pies | CreamedPotato | Spring Greens | **£18.00**

## Farmhouse Favourites

BeerBattered Haddock | Triple Cooked Chips | Crushed Peas & Samphire **£17.00** Butcher's Pork Sausages | Creamed Potato | Caramelised Onion Gravy | Yorkshire Pudding **£16.00** Fincham Beef Burger | Smoked Cheese | Crispy Bacon | Burger Sauce | Fries **£17.00** Sirloin Steak | Triple Cooked Chips | Rocket & Parmesan Salad | Onion Rings | Garlic Butter **£32.00** Truffled Mac & Cheese | CrispyFried Onions | Garlic Focaccia **£16.00.** (V)

## Sharing Platters

Farmhouse Barbeque | ButchersSausages | Burgers | Pork Belly | Corn on the Cob | Coleslaw | Mac and Cheese | Fries **£21.00** per person (*minimum of two sharing*) Goddards Pie of the Day | Creamed Potato | Spring Greens | Honey Glazed Carrots | Gravy **£20.00** per person (*minimum of two sharing*)

## Desserts

Farmhouse sticky toffee pudding | salted caramel sauce | vanilla ice-cream **£8.50.** (GF) Cherry Bakewell Tart | Cherry Cola Sorbet **£9.50** (V) Lemon drizzle cake | lemon curd | Italian Meringue | blueberries **£9.00** (V) Chocolate Sundae | Vanilla whipped cream | Mint chocolate ice cream | Popping candy **£8.50** Selection of ice cream and sorbets with a choice of 3 toppings: **£7.50** (GF, V) Mini marshmallows | chocolate crumble | 100s and 1000s | chocolate brownie | Chocolate popping candy| chocolate sauce | honeycomb chunks | toffee sauce

## Cheese's

NorfolkCheese Plate. (V) With grapes | celery house chutney | crackers **£12.00** Mrs Temples Copys Cloud A soft buttery Brie style cheese made from cow's milk. It is milder in taste than a Brie de Meux with a buttery melting centre.

Mrs Temples Binham Blue A creamy blue with good subtle flavour throughout.

Mrs Temples Walsingham An artisan pasteurised cow's milk cheese. The cheese is pressed and matured, with a crumbly texture and is described as a cross between Wensleydale and Cheddar.

Please inform our team of any dietary requirements **(V) Vegetarian | (VE) Vegan | (GF) Gluten Free**

## Nibbles

**£4.50**

Rosemary & garlic Focaccia | Salted Butter(V) Honey & Mustard Glazed Cocktail Sausages Mushroom & Truffle Arancini | Parmesan (V) Marinated Olives (GF , V)

## On The Side

**£4.00**

Skin on Fries Truffle & Parmesan, Triple Cooked Chips Garlic & Minted Roasted New Potatoes (GF,V) Buttered Tenderstem & Asparagus (GF,V) Mixed Leaf Salad, Honey & Mustard Dressing (GF,V)

## Open Sandwiches

**£10.00Available12pm - 3pm**

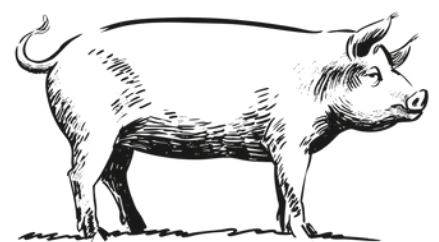
-Deli Meat | Salami | Chorizo | Sauerkraut | Baby Gem | Emmental Cheeses -Fish Goujons | Tartar Sauce (V) -Grilled Halloumi | Sundries Tomatoes | Roast Peppers | Pesto | Baby Gem (V)

All Served With Coleslaw & Skin On Fries



## THE HAYLOFT

AT THE FARMHOUSE



## THE PIGGERY PUB

AT THE FARMHOUSE