

## To Start

Beetroot Gravlax | Horseradish Cream | Pickled Cucumber £9.00 (GF)

Chicken Liver Parfait | Red Onion Jam | Toasted Brioche £8.00

Crispy Whitebait | Lemon | Tartar £8.50

Curried Parsnip Soup | Parsnip Crisps | Herb Oil £8.00 (V) (GF)

Pork Belly Bites | Asian Style Salad | Sweet Chilli Sauce £9.00 (GF)

## To Follow

Traditional Roast Norfolk Turkey | Festive Trimmings £18.50

Confit Duck Leg | Creamed Potato | Red Cabbage | Pickled Blackberry | Red Currant Jus £22.00 (GF)

Pan Roasted Hake | Parsnip Purée | Creamed Potato | Kale -

Brown Shrimp and Caper Butter £20.00 (GF)

Butternut Squash and Pumpkin Tagine | Chickpeas | Bulgur Wheat | Flatbread £20.00 (V)

## Farmhouse Favourites

Beer Battered Haddock | Triple Cooked Chips | Crushed Peas & Tartar Sauce £17.00

Steak and Kidney Suet Pudding | Creamed Potato | Roasted Root Vegetables £18.00

Butcher's Pork Sausages | Creamed Potato | Caramelised Onion Gravy | Yorkshire Pudding £16.00 (GF)

Fincham Beef Burger | Smoked Cheese | Bacon Jam | Burger Sauce | Fries £17.00

Grilled Sirloin Steak | Triple Cooked Chips | Onion Rings | Peppercorn Sauce £28.50

Falafel Burger | Smoked Cheese | Burger Sauce | Fries £16.00 (VE)

Truffle Mac and Cheese | Crispy Fried Onions | Garlic Bread £17.00 (V)

## Sharing Platter

Beef Bourginon | Creamed Potato | Roasted Root Vegetables £39.95 (two persons)



**THE HAYLOFT**

AT THE FARMHOUSE

## Nibbles

**£5.50**

Mushroom & Truffle Arancini (V)

Monkfish Scampi | Hollandise TarTar

Rosemary & Garlic Focaccia | Parmesan Cream

Chicken and Chorizo Croquettes - Siracha Aoli

House Sausage Roll - Bourbon Bbq Sauce

Salt and Pepper Calamari

## On The Side

**£4.00**

Skin on Fries Truffle & Parmesan (GF)

Triple Cooked Chips (GF,V)

Honey Roasted Root Vegetables (GF,V)

Mixed Leaf Salad, Honey & Mustard Dressing  
(GF,V)

Dauphinoise Potatoes (GF,V)



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