
FOR THE TABLE

Antipasti Board £5pp

Mixed olives, hummus, marinated artichokes, olive oil & balsamic, served with toasted ciabatta
(V) (Vgn) (Gf on request)

STARTERS

Homemade Soup £7.50

Chef's soup of the day, served with toasted ciabatta
(V) (Gf on request)

Sautéed Mushrooms £7.50

Sautéed mushrooms in a creamy garlic & herb sauce, served on toasted ciabatta
(V)(Gf on request)

Chilli & Coriander Crab Cakes £7.50

Hand pressed crab cakes made with locally sourced crab, coriander & spring onion, served with a sweet chilli mayonnaise dip & mixed leaves

Breaded Cod Cheeks £7.50

Prime cod cheeks coated in a panko crumb, served with a lemon mayonnaise dip & mixed leaves

Pulled Brisket Chilli Pot £7.50

Norfolk brisket, cooked in a homemade chilli sauce, topped with sour cream, guacamole & pickled red onion, served with toasted ciabatta
(GF on request)

Chicken Tikka Skewers £7.50

Dry marinated chicken thigh, served with a cucumber raita dip & mixed leaves
(GF)

GF - GLUTEN-FREE VGN - VEGAN
V - VEGETARIAN

If you have any food allergies please make your server aware at the time of ordering

FARMHOUSE CLASSICS

Farmhouse Mac n' Cheese £15.95

Macaroni cooked in a rich cheddar cheese sauce with a garlic & herb crumb, served with garlic ciabatta.
(V)

With chicken thighs & streaky bacon £17.95

Cod & Chips £15.95

Cod fillet coated with beer batter, served with green peas, hand cut chips & homemade tartare sauce
(GF on request)

Brisket Burger & Chips £17.95

Goddards best brisket in an 8oz patty in a brioche bun, with bacon jam, burger sauce, cheddar cheese, tomato, baby gem lettuce, served with slaw & hand cut chips

Mushroom Burger & Chips £16.95

Portobello mushroom with goats cheese in a brioche bun, with onion chutney, tomato, baby gem lettuce, served with slaw & hand cut chips.

10oz Sirloin Steak £27.95

Goddards locally reared prime beef with grilled tomato & mushroom, served with hand cut chips
(GF)

Chef's Homemade Pie £17.95

Chef's handmade chicken, bacon & tarragon pie, served with buttered mash, farmhouse vegetables & gravy

Braised Pork Belly £18.95

Goddards locally reared pork belly, served with mustard mash, farmhouse vegetables & cider sauce
(GF)



FARMHOUSE PLATES

Braised Leek & Mushroom Tagliatelle £15.95

Tagliatelle in a creamy mushroom & leek sauce,
topped with a garlic & herb crumb
& garlic ciabatta
(V)

With chicken £17.95

Pan Fried Hake £20.95

Hake fillet nestled on a bed of chorizo & mixed
bean cassoulet, crispy kale & toasted ciabatta.
(Gf on request)

Lamb Leg Steak £21.95

Locally sourced lamb steak, served with
dauphinoise potatoes, seasonal vegetables
& a mint jus
(Gf)

Roasted Butternut Squash & Spiced Chickpea Warm Salad £14.95

Vibrant mix of roasted butternut squash &
spiced chickpeas, combined with mixed leaves,
tomatoes, peppers, red onions, croutons &
farmhouse dressing.
(V) (Vgn) (Gf on request)

With Chicken £16.95

With 5oz Sirloin £20.95

Confit Duck Leg £20.95

Locally sourced duck leg, served with buttery
mashed potato, braised red cabbage, seasonal
vegetables & a savoury blackberry sauce
(Gf)

SIDES & SAUCES

Hand Cut Chips	£4
Beer Battered Onion Rings	£4
Hallumi Fries	£4
Farmhouse Vegetables	£4
Mashed Potato	£4
Coleslaw	£3
Gravy	£2
Peppercorn Sauce	£2
Stilton Sauce	£2

DESSERTS

Farmhouse Crumble £7.50

Rhubarb & ginger compote topped with brown
sugar oat crumble, served with custard
or vanilla ice cream
(V)

Chef's Sticky Toffee Pudding £7.50

Chef's traditional sticky toffee pudding, served with
a salted caramel sauce & vanilla ice cream
(Gf) (V)

Baked Vanilla Cheesecake £7.50

Chef's homemade baked vanilla cheesecake, served
with a berry compote & vanilla ice cream
(V)

White Chocolate & Raspberry Semifreddo £7.50

Creamy semifreddo, served with raspberry sauce, fresh
raspberries, white chocolate crumb & shortbread
(V) (Gf on request)

Traditional Bakewell Tart £7.50

Homemade traditional bakewell tart, served with
toasted almonds, cherry compote & vanilla ice cream
(V)

White Chocolate & Lemon Trifle £7.50

A delicious blend of limoncello soaked sponge,
zesty cream with a white chocolate crumb
& candied lemon
(V)

Selection of Ice Creams & Sorbets £1.50 per scoop

Please ask for flavours
(Gf) (Vgn) (V)

THE FARMHOUSE TAKES PRIDE
IN USING LOCALLY-SOURCED
PRODUCE FROM OUR LOCAL
Q-GUILD BUTCHER