



## Lunch Menu

Priors Hall Farm pork & nduja scotch egg 7  
 Whipped feta, walnuts, flatbreads 7  
 Rosemary & sea salt focaccia, olives 6  
 Mini yorkies, venison mince, horseradish 9

Brancaster mussels on toasted garlic sourdough, lobster bisque 8.5  
 Buttermilk fried Korean BBQ chicken wings, ranch dressing 10  
 Confit chicken & leek terrine, seeded sourdough 9.5  
 Staithe Smokehouse salmon on rye bread, capers, dill crème fraîche 11.5  
 Burrata, romesco sauce, red chilli, wild garlic oil 12  
 Prawn & crayfish cocktail, bread & butter 11

Brancaster mussels mariniere or wheat beer & bacon, house focaccia 10.5/18  
 Slow braised Knebworth venison & beef, creamed potato, baby onion jus 24.5  
 Roasted coley fillet, lobster bisque & mussel bouillabaisse 24  
 8oz Herefordshire sirloin steak, triple cooked chips, garden salad, peppercorn sauce 35  
 Beer battered haddock, mushy peas, triple cooked chips, tartare sauce 19.5  
 Dry aged beef burger, American cheese, pickles, smoked bacon, burger sauce, skin on fries 18  
 Whipped feta, dukkha heritage carrots, harissa chickpeas, wild garlic oil 18.5

### Sandwiches

*Choice of white or granary bread, served with crisps & leaves*

Ploughman's, honey roast ham, mature cheddar, pickle, mustard mayo, gem lettuce 11.5  
 Battered fish finger, tartare sauce, gem lettuce 10.5  
 Prawn Marie Rose, gem lettuce 11.5  
 Whipped feta, beetroot, rocket 10

Confit potatoes, garlic aioli, aged parmesan 5  
 Gem lettuce, ranch dressing, crispy onions 5  
 Triple cooked chips / skin on fries 5.5 - add truffle & parmesan 1.5  
 Honey roasted vegetables 5  
 Braised red cabbage, apricots 5  
 Garlic buttered greens 5

