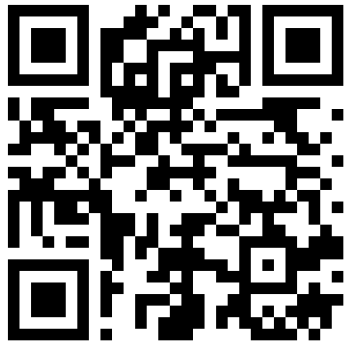


THE  
*Farmhouse*  
KITCHEN

SCAN THE QR CODE TO  
LEAVE US A REVIEW



v- vegetarian

vg - vegan

vga - vegan option available

gfa - gluten free option available

dfa - dairy free option available

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THE  
*Farmhouse*  
KITCHEN

## DRINKS MENU

### COLD DRINKS

Orange & Clementine Juice £3.50

Norfolk Apple Juice £3.50

Norfolk Apple & Raspberry Juice £3.50

Pressed Mango Juice £3.50

Old Fashion Elderflower £3.50

Old Fashion Pink Lemonade £3.50

Posh Pops £3.95

Strawberry & Rhubarb

Cloudy Lemonade

Plum & Cherry

Pear & Elderflower

Zero Sugar Raspberry Lemonade

Zero Sugar Cloudy Lemonade

Zero Sugar Elderflower

Coke | Diet Coke £3.25

Fruit Squash £1.50

Glass of Fresh Wheatacre Milk £2

Fresh Milkshakes made from Wheatacre Milk  
and Suffolk Meadow Ice Cream £4.95

Mini Shakes £3.95

Strawberry | Chocolate | Banana | Vanilla | Caramel

Iced Latte £4

Sparkling Water £1.80



Little Farmer's Breakfast (*v/vg/gfa*)  
Sausage, Bacon, Egg, Beans & Toast  
£9

The Farmer's Farmhouse Breakfast (*v/vg/gfa*)  
Sausage, Smoked Back Bacon, Black Pudding,  
Choice of Eggs, Vine Tomato, Garlic Mushrooms  
Potato Rosti or Beef Dripping Saute Potatoes  
Toasted White or Granary Bread  
£15

The Farmer's Large Farmhouse Breakfast (*v/vg/gfa*)  
Add an extra Sausage, Bacon, Beans & Potato  
£17.50

Vegetarian Farmhouse breakfast (*gfa*)  
Sausage, Eggs, Garlic Mushrooms,  
Vine Tomato, Rosti Potato, Spinach, Beans  
Toasted White or Granary Bread  
£14



## DRINKS MENU

### HOT DRINKS

Teas :English Breakfast Tea | Earl Grey  
Mixed Berry | Peppermint | GreenTea. £3.95

Americano £3.75

Flat White £4.00

Cappuccino £4.00

Latte £4.00

Espresso £3

Mocha £4.50

Add a shot to your Coffee for 50p

Hazelnut | Caramel | Vanilla

Chai Latte £4.50

Hot Chocolate £4.75

Add Cream and Marshmallows £5

### ALCOHOLIC DRINKS

*Local wine from Surlingham*

Winbirri Bacchus £4.50 125ml

Bottle £24.95

Winbirri Reserve £4.50 125ml

Bottle £24.95

Camphillsner

£4.95

Pils style lager from Diss (*gf/vg*)



BRUNCH MENU

8.30am – 2.30pm

Chia Seed Porridge (*vga/gfa*)  
Norfolk Chuckleberry Preserve  
£7

Norfolk Yogurt  
Berry Compote & Farmhouse Granola  
£7

Beer Cured Back Bacon Brioche Roll (*gfa*)  
Bloody Mary Ketchup  
£7.50

Choice of Eggs on Toasted Sourdough (*gfa*)  
£10

Wheatacre Buttermilk Pancakes  
Bacon & Maple Syrup or Yogurt & Berries  
£11

Rhubarb Crumble French Toast (*gfa*)  
Custard  
£12

Brunch Burrito  
Smoked Bacon, Sausage, Omelette, Hash Browns, Cheddar Cheese  
£13.50



BRUNCH MENU

8.30am – 2.30pm

Norfolk Asparagus (*gfa,v*)  
Wild Garlic Cream, Crispy Egg, Parmesan, Gremolata Crumb  
£14

Croque Madame  
Suffolk Ham & Gruyere Cheese Toasted Sandwich,  
Caramelised Onion, Fried Egg  
£14.50

Choriso & Spinach Shashuka (*gfa*)  
Duck Egg, Spiced Tomato & Pepper Sauce  
Herb Yogurt, Sourdough & Harrisa Butter  
£14.50

Lowestoft Smoked Kipper (*gfa*)  
Cafe De Paris Butter, Roasted Vine Tomatoes  
Black Olive Crumb  
£14.50

Bavette Steak  
Fried Eggs, Chimichurri  
£19

Pork Belly Pad Kra Pow Burger (*gfa*)  
Chilli & Lime Slaw, Fried Egg, Siracha Fries  
£20

Chicken, Leek & Smoked Ham Hock Pie  
with St Bede Cheese, New Potatoes & Spring Greens  
£20

