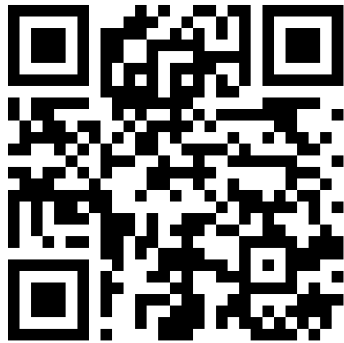


SCAN THE QR CODE TO
LEAVE US A REVIEW



v- vegetarian

vg - vegan

vga - vegan option available

gfa - gluten free option available

dfa - dairy free option available



THE
Farmhouse
KITCHEN

DRINKS MENU

COLD DRINKS

Orange & Clementine Juice £3.50

Norfolk Apple Juice | Norfolk Apple & Raspberry Juice £3.50

Pressed Mango Juice | Cranberry Juice | Pineapple 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 | Zero Sugar Blackberry & Raspberry

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

Strawberry | Chocolate | Banana | Vanilla | Caramel

Iced Latte £4

Sparkling Water £1.80



Little Farmer's Breakfast (*v/vg/gfa*)

Sausage, Bacon, Egg, Beans & Toast

£10

The Farmer's Farmhouse Breakfast (*gfa*)

Sausage, Smoked Back Bacon, Black Pudding,
Choice of Eggs, Vine Tomato, Garlic Mushrooms

Potato Rosti or Saute Potatoes

Toasted White or Granary Bread

£15

The Farmer's Large Farmhouse Breakfast (*gfa*)

Add an extra Sausage, Bacon, Beans & Potato

£17.50

Vegetarian Farmhouse breakfast (*vg/gfa*)

Sausage, Eggs, Garlic Mushrooms,

Vine Tomato, Spinach, Beans

Potato Rosti or Saute Potatoes

Toasted White or Granary Bread

£14



Mexican Sweetcorn & Courgette Fritter (v)

Refried Pinto Beans, Smoked Corn Puree

Avacado Crema, Fried Egg

Pico de Gallo, Fried Tortilla

£14.50

Thai Noodle Soup (gfa)

Crispy Pork Belly, Egg Noodle, Pak Choi

£18

Bavette Steak (gf)

Fried Eggs, Chimichurri

£19

The Ragu Burger (gfa)

Double 4oz Smashed Patties, BBQ Beef Ragu,

American Cheese, Bacon Jam, Roasted Garlic Aioli

Skin on Fries

£20

Pan Fried Cod Loin (gf)

Garlic Tiger Prawns, Chorizo & Butterbean Cassolet

Salsa Verde

£21.50



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

125ml £4.50 | Bottle £24.95

Winbirri Bacchus

Winbirri Pinot Noir Rose

Winbirri Reserve

Camphillsner

£4.95

Pils style lager from Diss (gf/vg)



BRUNCH MENU

8.30am – 2.30pm

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

Bircher Muesli (*gfa/vg*)
Blackberries, Super Seeds,
Coconut Yogurt, Wheatacre Honey
£8

Norfolk Yogurt
Berry Compote & Farmhouse Granola
£8

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

Wheatacre Buttermilk Pancakes
Bacon & Maple Syrup or Yogurt & Berries
£12



BRUNCH MENU

8.30am – 2.30pm

Cinnamon French Toast (*gfa*)
Mascarpone Cream, Berries, Maple Syrup
£12

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

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

House-made Beigel
Pork & Apple Sausage Patty, Jalapeno Cream Cheese,
Streaky Bacon, Chilli Crisp Egg
Potato Tots
£15

Beef Brisket Benedict (*gfa*)
House-made English Muffin, Buttered Spinach
Poached Eggs, Gochagaru Hollandaise
Pickled Shallots, Sesame Soy Reduction
£16

