



# Redcoats

F A R M H O U S E

HOTEL & RESTAURANT

# Starters

**Provençale Fish Stew £7.5**  
Pistou

**Pâté £7.5**  
Chicken liver and brandy pate,  
old Dover house chutney, toasted  
focaccia

**Somerset Brie £7.5**  
Deep fried brie, mixed leaves,  
Cumberland sauce (v)

**Heritage Tomato Salad £7.5**  
Roasted artichoke,  
beetroot, basil (v)

**Morecambe Shrimps £7**  
Potted shrimps, rye toast,  
micro salad

**Also available in a generous  
portion as a main course**

**Portobello Mushroom £7.5 / £12**  
Baked mushroom & goats'  
cheese, glazed shallots, tomato  
compote, rocket salad (v)

**Caesar Salad £7.5 / £12**  
Char-grilled chicken, Romaine  
lettuce, avocado, boiled egg,  
anchovies, croutons, parmesan,  
Caesar dressing

**Gilt-head Bream £8 / £15**  
Pan seared with chorizo &  
piquillo peppers, mixed leaves,  
toasted cashews

**Cornish Crab £11**  
Tian of dressed crab,  
homemade sorrel aioli,  
endive salad with lemon

**Venison Carpaccio £9**  
Pear and cider dressing,  
pink grapefruit, pea shoot salad

**Duck Egg £6.5**  
Poached duck egg,  
English muffin, wilted spinach,  
hollandaise sauce (v)

**Brixham Mackerel £8**  
Pan seared mackerel fillet,  
pickled crosnes,  
red watercress salad,  
horseradish and lemon dressing

# Main Courses

**County Down 'Finnebrogue' Venison £24**  
Fillet medallions, sour cherries, red wine sauce,  
artichoke & vanilla purée, boulangère potatoes

**Atlantic Cod £20**  
Provençal crust,  
new potato and bean ragout

**Sweet Potato Tagine £14**  
Sweet potato, chick pea and roasted pepper tagine,  
coriander cous-cous (v)

**Steak & Kidney Pudding £14**  
Steamed suet pudding, oxtail gravy,  
triple fried chips

**Cambridgeshire Lamb £24**  
Rack & shoulder of lamb,  
ratatouille, fondant potato

**Gressingham Duck £20**  
Confit duck leg, cannellini bean  
& Toulouse sausage cassoulet

**Fish & Chips £14**  
Battered Brixham Pollock loin, triple fried chips,  
garden peas, homemade tartar sauce

**Suffolk Chicken £19**  
Stuffed with mozzarella & roasted peppers,  
stir fried red peppers and tenderstem broccoli,  
sauteed saffron potatoes

**Local Guineafowl £14**  
Guinea fowl, ham hock & leek pie,  
puff pastry, creamy mash

**Norfolk Pork £15**  
Roasted confit pork belly,  
creamed savoy cabbage with bacon & pine-nuts,  
mustard mash, pork jus

**Redcoats Salad £12**  
Crisp lettuce, tomato, cucumber, avocado, boiled egg, vinaigrette,  
hot new potatoes and your choice of  
Cheese selection & chutney (v) / Smoked salmon / Cold meats & chutney

**21-day Riverside Beef – reared on natural grasses & herbs in East Anglian nature reserves**  
Vine tomato compote, Portobello mushroom with thyme butter, triple cooked chips

**8oz Rib eye steak £22**

**7oz Fillet steak £28**

**Sauces – £2.5 each**  
Béarnaise  
Au poivre

**Side Orders – £3 per dish**  
Green salad / Redcoats house salad  
Hand cut, triple fried chips / Mustard mash / Buttered new potatoes  
Cider braised red cabbage / Mixed seasonal vegetables

# Puddings - £7

## **Marbled Chocolate Brownie**

Served warm with toberlone ice cream

## **Sticky Toffee Pudding**

Medjool dates, apricot ice cream, toffee sauce

## **Custard tart**

Nutmeg ice cream, fruit coulis

## **Ice creams**

Vanilla seed / Brown bread  
Toblerone / Strawberry

## **Warm Ginger cake**

Cappuccino mousse, vanilla seed ice cream

## **Mojito Cheesecake**

Lime, mint, & rum, brandy snap crumbs

## **Poached Yorkshire Rhubarb**

Champagne syrup, clotted cream ice cream

## **Sorbets**

Lemon / Mango  
Raspberry / Blackcurrant

### **Can't manage a whole pudding?**

All puddings can be served with two  
(or more) spoons

# Cheese

**Choice of 3 Cheeses £9 • Choice of 5 Cheeses £14**

Chutney, celery, grapes, crackers or warm bread

## **British Cheese**

### **Godminster Organic Cheddar (v)**

Combining a rich, full flavour and delightfully creamy texture not usually associated with a cheddar

### **Montgomery's Cheddar**

Unpasteurised farmhouse cheddar. The lovely grassy aromas offset the fruity mellow rich taste

### **Colston Bassett Stilton**

A cream coloured blue cheese has a rich buttery texture with a deep savoury, but mellow flavour

### **Rosary Goat's Cheese (v)**

Light fluffy texture that is moist and creamy, and a subtle tanginess

## **French Cheese**

### **Brie de Meaux**

Smooth, voluptuously creamy and fascinating to the palate. Soft with a light hazelnut and fruit aroma

### **Brebirousse d'Argental**

Sheep's milk cheese with a smooth buttery softness that smacks of salt and grass

### **Tomme de Savoie**

Made with skimmed milk as the cows descend the mountain to graze, this firm cheese has a nutty flavour often with a touch of grass

### **Roquefort Papillon**

Blue cheese with a subtle scent and balanced taste, that stays long in the mouth with a slightly salty flavour

Some cheeses are seasonal may & not be available, please ask whether we have any additional cheeses.  
Cheese is best served at room temperature.  
Please give us notice & we ensure that your cheese is left out that bit longer to reach its prime.

**Dietary requirements** - Whilst some of our menu dishes do not have nuts as a stated ingredient there may be traces of nuts or nut oil present. If you have any food allergies or intolerances, please alert a member of staff so that we can provide you with allergen information for each dish.

**Fish** - We cannot guarantee that your fish will be completely boneless.

**Gratuities** - For parties of 8 or more we add a suggested 10% gratuity. All gratuities are discretionary and are shared between the waiting & kitchen staff. This is overseen by a staff tronc. A small percentage is taken to cover credit card charges and associated administrative cost.