

LUNCHES

Roast seabass served with crushed truffle potatoes, samphire and a salsa verde £15.50

Mushroom burger with Welsh rarebit served in a brioche bun with tomato chutney and skinny chips £11.50

Cheeseburger with home-made prime Norfolk steak, Welsh rarebit served in a brioche bun with tomato chutney and skinny chips £12 add two rashers of bacon £1

Grilled calves' liver served with crispy bacon, onions cooked three ways and Irish colcannon £15.50

Roast monkfish served with asparagus, sautéed red onions, and dill potatoes £16.50

Steak tartare served with confit hen's egg yolk, spicy fries and sourdough £15

Thai fish cakes served with a peanut salad and a lemongrass dressing £14.50

Large plaice goujons with skinny chips and red onion tartare sauce £11.50

LIGHT BITES & STARTERS

Turmeric and coriander houmous with flat breads £5

Smoked baba ganoush served with flat breads £5

Triple cooked chips with aioli £4

Norfolk asparagus served with a golden pheasant egg and celery salt $\pounds 6.50$

Tomato and Jerusalem artichoke soup £6.50

French onion soup, Gruyere cheese toasted croûton(Classic soup made with veal stock) £7.50

Thai fish cakes served with a peanut salad and a lemongrass dressing £6.50

SANDWICHES

Asparagus on toast served with smoked salmon and pink grapefruit £11.50

Croque Monsieur - Gruyere cheese and ham £9.25 add a free range fried duck egg to make a Croque Madame £10.25

Open fillet steak sandwich served with red onion jam, watercress and Roquefort crumb £14.50

SALADS & SIDES

Warm Moroccan chicken salad, dry rub chicken with molasses, pomegranate, orange segments, apricots, leaves and a tahini, mint and turmeric dressing £13

Warm aromatic duck salad served with cashew nuts, chilli plum dressing and crispy noodles £13.50

Spicy avocado houmous, warm chargrilled vegetables, raw thinly shaved garden vegetables and vegan cornbread £12.25

Mixed garden leaf salad with house dressing or green garden leaf salad with house dressing £4.50

Skinny chips £4

SET MENU

Two courses £,14 or three courses £,17

Spring cabbage, smoked ham and potato broth

Roast corn-fed crispy skin chicken served with Norfolk asparagus, new potatoes and salsa verde

Norfolk strawberry Eton mess

SWEET TREATS

Italian affogato smooth vanilla bean ice cream served with an espresso and biscotti biscuit £5.50 add Baileys £3

Summer pudding served with berry sauce and Cornish clotted cream £6.50

Elderflower jelly served with sponge cake and ice cream £6

Strawberry frangipane tart served with wild strawberry ice cream £6.25

Individual black forest gâteau with boozy cherries and chocolate ice cream £6.50

Pavlova served with Norfolk strawberries and chantilly cream £6

ICE CREAM

Wild strawberry
Peanut butter
Bourbon vanilla seeded
Chocolate
Cookies and cream
Salted caramel
£1.50 per ball

SORBET

Citrus lemon and prosecco Passion fruit £1.50 per ball WELCOME BACK

ENJOY

A glass of Classic Riesling with any sweet treat for £,10