

Marinated Vinci olives, focaccia, hummus, olive oil & balsamic £7.25

Garlic ciabatta £2.50

Garlic ciabatta with cheese £3.00

Seared scallops, cauliflower puree, crispy Parma ham, coriander & curried nuts £8.95

Sautéed chicken, chorizo & confit peppers, toasted pine nuts, chilli infused oil £7.95

Warm smoked mackerel, horseradish crème fraiche, smoked salmon tartare,

beetroot relish £7.25

Smoked duck breast, crushed spiced sweet potato, charred baby gem & curly kale £7.95

Salmon & prawn cocktail, cucumber, sundried tomato, gem lettuce, avocado, Bloody Mary dressing £7.95

Treacle cured bacon, avocado, Mrs Temples Binham Blue cheese, sundried tomato, balsamic croutons £7.25

Warm smoked haddock, crushed new potatoes, curly kale, poached egg & wholegrain mustard

beurre blanc £14.95

Roasted Banham chicken breast, potato & celeriac dauphinoise with rosemary, sambuca courgettes

& rich jus £16.95

Mrs Temples Binham Blue cheese & baby spinach stuffed field mushroom, crushed new potatoes with cornichons & dressed leaf £13.50

Whole roasted plaice, herby new potatoes, seasonal greens & baby prawn burnt butter £16.95

8 hour braised British beef & ale, smoked creamed potatoes & braised red cabbage £15.95

Steaks

6oz Rump steak £13.95

6oz Fillet steak £22.95

8oz Sirloin steak £22.95

Served with sautéed wild mushrooms, baby leaf spinach, hand cut chips, slow roast tomato & peppercorn sauce

Our food is freshly prepared on site using local produce where available. Please note that not all ingredients and components are listed on the menu. If you have any dietary requirements, please do not hesitate to ask. Dairy is used in our general cooking