

Nibbles

Marinated Vinci olives, focaccia, olive oil & balsamic £7.95

Garlic ciabatta £2.75, Garlic ciabatta with cheese £3.25

Charcuterie & cheese platter £10.95

Small Plates

Seasonal soup of the day, served with wholemeal bread - £6.95 (V)(VV)

Garlic king prawns, seared king scallops, crispy chorizo & warm homemade bread - £8.95

Pan seared wood pigeon breast, glazed shallot, carrot puree, confit squash & crushed nuts - £7.95

Charred corn & courgette fritters, lemon & garlic aioli, & dressed leaf salad - £7.25 (V)

Bloody Mary prawn cocktail & Beetroot cured salmon, avocado, sundried tomato
& cucumber salad- £7.50

Smoked haddock rarebit, tomato chutney & dressed leaf - £7.50

Large plates

Braised ox cheek, smoked celeriac mash, glazed carrots and shallots, red wine reduction - £16.95

Pan roasted Norfolk chicken breast, roasted root vegetables, mixed bean cassoulet,
crispy kale - £16.95

Wasabi pea pesto crusted salmon fillet, crushed new potatoes with capers,
pickled radish & shaved fennel - £15.95

Spiced baked cauliflower, confit butternut squash, smoked celeriac puree
& crispy shallots - £13.50 (V)(VV)

Shepherds pie topped with Norfolk Dapple mashed potato, roasted root vegetables,
rich minted jus - £13.95

Steaks

6oz Rump steak - £13.95

6oz Fillet steak - £22.95

8oz Sirloin steak - £22.95

All steaks are served with wilted baby spinach, garlic mushroom, twice cooked hand cut chips, crispy shallots & peppercorn sauce