



NIBBLES

Nocellara olives 4 (v)

Crisp whitebait, Marie Rose sauce 4

Homemade bread, whipped butter, olive oil, 12yr aged
balsamic 4.5 (v)

Sticky game bao buns, soy and ginger dip 5

Coriander and chilli falafel, cashew spiced
mayonnaise 4 (v)

Baked truffled camembert, crispy dill
bread (to share) 15

(V) - Vegan

(VO) - Vegan option available

SIDES

Feta and picked cucumber salad, sun-dried tomatoes 4

Super grain salad - quinoa, amaranth, fregola,
warm tomato dressing 4

Jersey royals, fennel butter 4 (v)

Fine beans, confit shallot dressing 4 (v)

Truffled mac 'n' cheese 5

STARTERS

Soup, homemade bread, whipped butter 6.5 (vo)

Ham hock, kohlrabi, apple, mustard 8

Burrata, peach, bitter leaf, dandelion 8

Picked Cromer crab on toast, avocado, watercress 9

Duck liver, passion fruit, prosciutto 11

Pan roasted scallops, pea, chorizo, romesco 14

MAINS

Slow roasted breast of chicken,
celeriac, hazelnut, tortellini 16

Aged 10oz sirloin steak,
roscoff onion, bearnaise, triple cooked chips 28

Fish and Chips
warm tartare, caramelised lemon, pea puree 13

Barbequed Norfolk Quail
sweetcorn, potato terrine 18

Pan roasted cod
peas, lettuce, and bacon, parmentier potatoes 18

Garden vegetable risotto,
black olive 14

DESSERTS

Strawberry parfait, pistachio, basil 7

Coconut panna cotta, roasted pineapple, rum, mango 7

Chocolate, coffee, mascarpone 8

Tipsy cake, peaches and almond (to share) 14

Baked egg custard, Suffolk rhubarb 7

Cheese selection, Eccles cake, lavosh, chutney 13