



MENU

BREAD, oil & balsamic vinegar (pb) 4.75

PARMESAN CHEESE CROQUETTES,
saffron & roasted garlic aioli (v) 5.25

NOCELLARA OLIVES (pb) 4

SEASONAL OYSTER with shallot
vinaigrette 1 for 3.75 | 3 for 11 | 6
for 21.5

STARTERS

MIXED SEAFOOD FRY UP,
green herb aioli, lemon chilli,
spring onion & coriander 10.5/17.5

POTTED CROMER CRAB & crayfish with
chilli butter & sourdough 12

SAUTÉED PRAWNS, paprika, garlic &
olive oil, fresh bread 10.75

MEAT FREE NDUJA & SAFFRON ARANCINI,
sun blush tomato mayonnaise & pickled
samphire (pb) 7.5

SOUP OF THE DAY *-Ask your server for details-from* 6.5

SMOKED DUCK BREAST,beetroot & fennel salad
with pomegranate & candied walnuts 9.5

GRILLED GLOBE ARTICHOKE roasted garlic
hummus, smoked paprika oil (pb) 7.5

CHICKEN LIVER PÂTÉ, green tomato chutney &
sourdough toast 9

MAINS

BATTERED HADDOCK FILLET, CHIPS,
garden peas & tartare sauce (gif) 17

BEEF BURGER with Cheddar cheese,
tomato salsa, pickle, baby gem,
burger sauce & Koffmann's chips 16.5

GREEN GRILLA plant-based burger,
vegan mozzarella, tomato, baby gem
& burger sauce (pb) 15.75

DRESSED CROMER CRAB SALAD,
new potatoes with lemon mayonnaise,
mixed leaf salad & sourdough 22.5

ROASTED MISO AUBERGINE on a Israeli
couscous, roasted pepper & courgette
salad with tomato, chilli, spring
onion & pomegranate salsa (pb) 14.5

SIRLOIN STEAK, chips & watercress 27.5

PORK T-BONE, sour plum ketchup,
grilled spring onion & crushed
potatoes 26.5

PAN-FRIED CHALK STREAM TROUT
NICOISE crispy egg, caviar & salsa
verde (gif) 18.75

CHICKEN SUPREME, green beans,
spring leeks & Jersey potatoes with
girolle & sherry jus (gif) 16.5

CRISPY SWEETCORN & RED ONION
PAKORA, spicy dhal, coriander
chutney & poppadom served with rice
(gif) (pb) 14.5

CROMER CRAB LINGUINI, chilli,
garlic, parsley & lemon 17.5

SIDES

KOFFMANN'S CHIPS (pb) 4.75

HOUSE SALAD: baby leaf, beetroot &
carrot salad, with wholegrain
mustard & balsamic dressing (pb) 4.75

KOFFMANN'S CHIPS, Parmesan & truffle oil 5

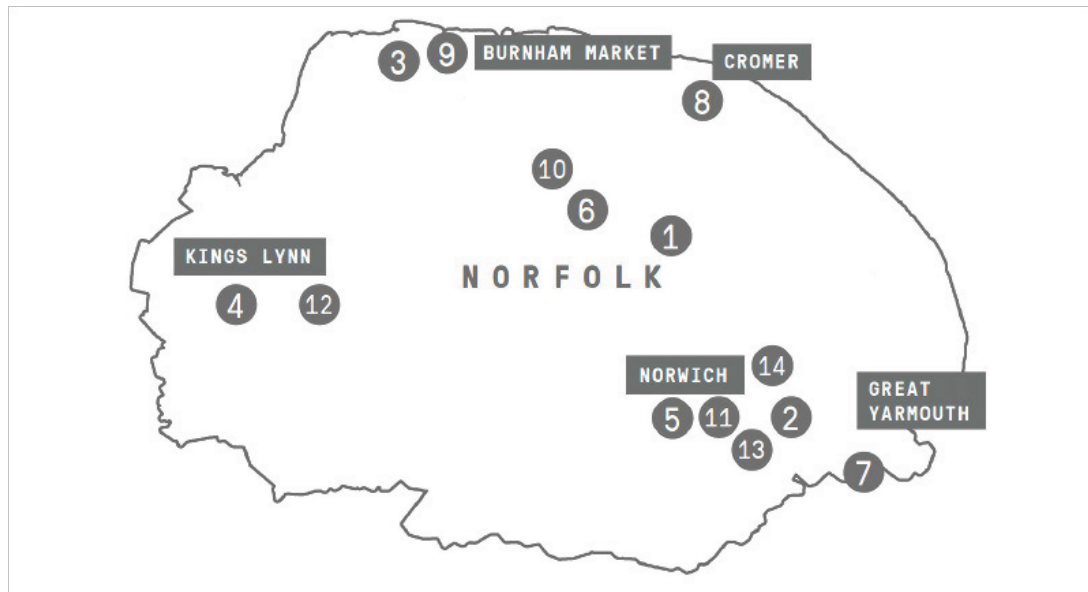
HERITAGE TOMATO, shallot, basil &
olive oil (pb) 6

JERSEY ROYALS, Maldon sea salt (v) 5

(V) VEGETARIAN (PB) PLANT BASED

If you have any specific dietary requirements or require allergy information, please ask your server. However, please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to all bills.

PROUDLY SUPPORTING NORFOLK PRODUCERS & SUPPLIERS



FOOD

multi award winning wholesale butchers who 1.SWANNINGTON

2.MARSH PIG BRITISH CHARCUTERIE -

Marsh Pig believes in the importance of provenance, sustainability & an incredible flavour

3.STAITHE SMOKEHOUSE -

A traditional artisan fish smokehouse located on the beautiful North Norfolk coast

4.BARSBYS -

A family run business that has been serving the East Anglian region with top quality fresh produce for over 40 years

FARM TO FORK - A specialise in supplying fully traceable Ronaldo Ice Cream started with a dream & a passion.

A dream of making the very best ice cream in Norfolk, with no artificial flavours or colours

6.CRUSH FOODS -

A shop full of lovely local food & drink from Norfolk

7.HODMEDODS -

Hodmedod works with British farmers to provide pulses & grains from fair & sustainable UK production, organic where possible

8.JONAS SEAFOOD -

Jonas Seafood specialise in the world renowned Cromer Crab & locally caught Norfolk lobster

meat with the emphasis on quality, taste, animal welfare
9.THOMAS LARGE MUSSELS -Our family have been fishing in Norfolk since the 1700s. We're passionate about seafood, especially mussels!

DRINK

10.Barsham Brewery -

We Grow. We Harvest. We Brew.

11.ST. ANDREW'S BREW HOUSE -A micro-brewery tucked away in the heart of Norwich

12.SANDRINGHAM APPLE JUICE -

In the autumn we pick the finest apples for juicing. No windfall is used. Pressing produces the purest of juice, there is no added anything, it's just fruit!

13.CHET VALLEY VINEYARD -

Nestled in the sheltered, sun-soaked fields of Bergh Apton, South Norfolk

14.NORFOLK RAIDER CIDER -

Each variation carries some family tradition with much thought & care

5.RONALDO, REAL NORFOLK ICE CREAM -

WHY WE DO IT

Local produce is not only fresher & tastes better, but it also means we can support the local community & economy while reducing our food miles. Reducing our food miles & taking care over the suppliers we choose enables us to reduce our overall carbon footprint with every ingredient purchased.

We also feel passionately that by shortening the supply chain we have greater visibility & control over the impact our purchases make & can more easily use them to encourage suppliers making positive changes to protect the sea, countryside & wildlife that make Norfolk such a wonderful place.