

SUNDAY MENU

STARTERS		TO FOLLOW	
GRILLED GLOBE ARTICHOKE, roast garlic hummus, smoked paprika oil (pb)	£7.5	BEER BATTERED HADDOCK & CHIPS with peas & tartare sauce (gif)	£17
POTTED CROMER CRAB & CRAYFISH with chilli butter & sourdough	£12	GRILLED BEEF BURGER with cheese, burger sauce, lettuce, tomato, pickles & chips	£16.5
CHICKEN LIVER PATE, spiced fig chutney, toast & dressed leaves	£9	GREEN GRILLA plant - based burger, mozzarella & chips (pb)	£15.75
SOUP OF THE DAY - Ask your server for details	£6.5	PAN-FRIED CHALK STREAM TROUT NICOISEŒ, crispy egg, caviar, & salsa verde	£18.75
MEAT FREE NDUJA & SAFFRON ARANCINI - sun blush tomato mayonnaise & pickled samphire (pb)	£7.5	ROASTED MISO AUBERGINE, Israeli couscous, roasted pepper & courgette salad with tomato & chilli	£14.5
MIXED SEAFOOD FRY UP, green herb aioli, lemon chilli, spring onion & coriander	£10.5/ £17.5	DRESSED CROMER CRAB, new potatoes, lemon mayonnaise, house salad & sourdough	£22.5
SAUTEED PRAWNS, paprika, garlic & olive oil, sourdough	£10.75	CROMER CRAB LINGUINI chilli, garlic, parsley & lemon	£17.5

ROASTS

All served with roast potatoes, lemon & thyme roasted carrots, broccoli, fine beans, leeks, Yorkshire pudding & bottomless red wine gravy

Rare roasted sirloin of Norfolk beef with roasted shallot & horseradish cream $\,\pounds19.75$

Roast chicken with pork, sage & apricot stuffing & bread sauce £18.00

Roast pork belly with apple sauce £17.50

Roast mushroom & cashew nut wellington with vegan gravy (pb) £17.50

Braised Lamb shoulder for two in white wine, tomato and rosemary jus \$45.00

SIDES

Koffmans' chips (pb) (gif) £4.75

Pigs in blanket £5.50

House salad, baby leaf, beetroot & carrot salad with wholegrain mustard & balsamic dressing (pb) (gif) £4.75

Cauliflower cheese, thyme & parsley crumb (gif) (v) £5.50

Allergens info V (vegetarian) PB (plant based) GIF (gluten ingredients free) If you have specific dietary requirements or require allergy information• please ask• Please be aware that food containing allergens is prepared & cooked in our kitchen•