

## **STARTERS**

Leek & potato soup with bread & butter	7.50
Pan seared scallops with Norfolk asparagus, butter beans & garlic butter	15
Smoked haddock & cod fritters with Vietnamese dipping sauce	10
Crispy belly pork with sweet chili sauce	9.50
Lamb meatballs with homemade flat bread & harissa hummus	10
Toasted sourdough topped with mushrooms & melted brie, truffle oil	10
Burrata with basil pesto, cherry tomato & balsamic glaze	10
Roasted beetroot & blood orange salad with goat's cheese curd	10
Red mullet fillet, peas & asparagus mille feuille with pea puree	11
Crayfish & avocado cocktail with Marie Rose sauce	10.50

## **MAINS**

10oz ribeye steak with green peppercorn sauce, flat cap mushroom, tomato & hand cut chips	42
10oz flat iron steak (served rare or medium rare) with French fries, rocket & chimichurri	29
Gressingham duck breast with sauteed turnips, bok choy, roasted fig & jus	29
Roasted Norfolk lamb rump with roasted sweet potato, sauteed green beans, minted jus	29
Slow roasted belly pork with greens, mash, gravy & apple sauce	24
Cod fillet with creamed leek & cauliflower, rosti potato & Norfolk asparagus	30
Pan fried calf's liver with bacon, onion gravy, mash & green vegetables	23
Grilled skate wing with caper butter, broccoli & new potatoes	26
Pan fried seabream fillet with Mediterranean vegetables "ratatouille"	25
Norfolk asparagus with grilled goat's cheese, Romano peppers, pepper coulis, new potatoes	23
Cromer crab & asparagus quiche with new potatoes & dressed leaves	24

## **SIDES**

Bread and Butter 3, Olives 4, Dressed leaves 4, New potatoes 4, Mashed potato 4.50  
Hand cut chips 5.50, French fries 5, Green vegetables 4.50, roasted root vegetables 4.50

*Please note that dishes come as stated on the menu any change or substitution will incur a supplement*

Please make staff aware of any allergies or dietary requirements  
For parties of 7 or more a discretionary 12.5% service charge will apply