

STARTERS

Leek & potato soup with crème fraiche, bread & butter	7.50
Red mullet fillets in saffron & summer vegetables broth with basil	11
Crispy belly pork with sweet chilli sauce	9.50
Grilled scallops in crispy filo case filled with creamed local sweetcorn & prosciutto	15
Quail scotch eggs with honey mustard dressing	10
Grilled sardines on toasted sourdough with chermoula	10
Grilled pigeon fillets on silver skin onion tart tatin, black pudding, jus	12
Cantaloupe melon, feta cheese & basil salad, balsamic glaze	9
Buffalo mozzarella with roasted beetroot & basil pesto	10.50
Crayfish, avocado & pink grapefruit cocktail with Marie rose sauce	10.50

MAINS

10oz ribeye steak, 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
Slow roasted lamb shoulder with root vegetables, green beans, new potatoes, lamb jus	27
Cornfed chicken fillet filled with mushroom stuffing, sauteed potatoes, mange tout, savoury gravy	25
Slow roasted belly pork with roasted fennel, mash, gravy & apple sauce	24
Pan fried calf's liver with mash potato, smoked bacon, greens, onion gravy	24
Panfried seabream fillet with roasted lemon & harissa cauliflower, Norfolk peer, salsa verde	25
Egg fried plaice fillet with yuzu butter, chips & peas	23
Grilled skate wing with caper butter, broccoli & new potatoes	27
Salmon en croute with lemon cream sauce, sauteed courgettes & new potatoes	26
Roasted local heritage pumpkins with garlic butter, pumpkin seeds, feta cheese	22
Butternut squash, leek & mozzarella spring rolls with butternut coulis & lamb leaves	22
Devon crab & cheddar quiche with dressed leaves & French fries	24

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