



Winter Main Menu

Gordal picante olives £5 | Rosemary & red onion focaccia, whipped butter **V** £5

Starters

French onion soup, gruyère croûte £7.5
Potted mackerel, pickled fennel, sourdough £9
Hummus, pumpkin seeds, garlic oil, onion seed flatbread £7.5
Tempura tiger prawns, saffron aioli, burnt lemon £12
Maple-glazed pork belly, kohlrabi, chorizo picante jam £12
Brancaster moules mariniere, house bread £10 | £19
Goats cheese & red onion galette, walnuts **VG** £9

Sharers

Beef & ale pie, mash, tenderstem, gravy £38
20 oz pork tomahawk, sautéed potatoes, fennel, roasted carrots, greens, gravy £43.5

Mains

Glazed ham hock, colcannon, parsley sauce £27
Sea bream, meuniere sauce, rosti £19
Tikka baked cauliflower, saffron, sultana, rainbow chard £19
Beef burger, bacon jam, Cheddar, burger sauce, chips £19.5
Beer battered haddock, pea purée, tartare, chips £19.5
Rump steak, garlic butter, roast tomato, chips £29.5
Braised lentil & celeriac shepherds pie **VG** £17.5
Steak & ale pie, mash, cavalo nero, gravy £21

Sides for the table £8

dressed leaf **V** | seasonal greens **V** | charred truffled broccoli **VG**

Puddings

Sticky toffee pudding, butterscotch, caramel corn £9
Drunk plum bakewell, plum sorbet £9.5
Chocolate brownie, cherry sorbet, torched marzipan £9
Vanilla panna cotta, caramelised white chocolate £8.5
Artisan Cheeses, crackers, chutney, grapes £15
Selection of "Dann's" ice cream & sorbet **VGA** £3 *per scoop*

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team