



Mixed olives £4.5 | Focaccia & salted butter £4.5

### Starters

King prawn pil pil, chilli, garlic, bread £12

Tim loose Brancaster Mussels, bread £12

Beetroot hummus, crispy onions, flatbread £7.5

Minestrone soup, house bread **VG** £7.5

Breaded Suffolk brie, sweet chill sauce £10

Crispy pork terrine, caramelised apple, endive salad £9.5

Prawn cocktail £9

### Mains

Chicken schnitzel, mash, seasonal greens, chasseur sauce £22

Liver, bacon, onions, bubble & squeak £21

Battered haddock, chips, tartare sauce, beer-pickled onion, scraps, mushy peas small £13.5 | large £19.5

Beef burger, bacon jam, burger sauce, Monterey Jack cheese, fries £19.5

Tim Loose Brancaster mussels, bread, fries £19.5

Seabass fillet, mash, seasonal greens, Brancaster mussel velouté £28

Pie of the day, mash, cavolo nero, gravy MP

Beetroot & caramelised onion tart, new potatoes, house salad £18

Smoked haddock kedgerree, poached egg £22

Vegetable stew & dumplings **VG** £18.5

Rump steak, roast beef tomato, chips, garlic butter £29.5

### Sides for the table £7

new potatoes, crispy onion, chives

market vegetables | charred hispi cabbage, sour cream, chives & onion

### Puddings

Raspberry roly-poly, custard £8.5

Vanilla cheesecake, poached winter berries £9

Apple & pear crumble, vanilla ice cream £8.5

Sticky toffee pudding, butterscotch sauce, salted caramel ice cream £8

Affogato, vanilla ice cream, espresso £6

Selection of ice cream or sorbet £3 *per scoop*

East Anglian cheese board, chutney, grapes & crackers £14

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