



Starters

Mixed olives £4.5 | Sourdough & butter £4.5
Leek & potato soup, sourdough £7.5 | Whitebait, lemon mayo £7.5
Salt & pepper squid, sweet chilli mayo £7.5
Beetroot cured trout gravadlax, horseradish crème fraîche £10.5
Roast cauliflower, dates, tahini VG £9
Chicken liver pâté, sourdough, chutney £8 | Prawn cocktail, granary cob £8.5

Sharers

Ploughman's, Norfolk Dapple, ham, pickled onions, gherkin, apple, celery, piccalilli, sourdough £21

Fish, chips & a pint

Beer battered haddock, chips, mushy peas & a pint of Adnams ale £19.5

Mains

Beer battered haddock & chips, mushy peas, scraps, pickled onion, tartare small £12.5 | large £19.5
Beef burger, smoked Applewood, fries, slaw £19.5
Steak & ale pie, mash, cavolo nero, gravy £21
Moules marinière, fries £18
Wild mushroom, cider & spinach pie, mash, greens, gravy VG £21
Trout en croûte, new potatoes, beurre blanc £18
Beef mince & dumplings £18
Butternut squash & lentil pithivier, mash, gravy VG £19

Sides for the table £7

Caesar salad | seasonal vegetables | fries | crispy new potatoes, crispy onions, sriracha

Pudding

Spotted dick, custard £8 | Rice pudding VG £8.5
Sticky toffee pudding, vanilla ice cream, toffee sauce £9
Bread & butter pudding, vanilla ice cream £9
Apple, pear & blackberry crumble, vegan vanilla ice cream £9
Cheese selection, Baron Bigod, Norfolk Dapple, Binham Blue, chutney, celery, grapes, crackers £13.5
Saffron ice creams & sorbets £3 per scoop
vanilla | chocolate | Norfolk strawberry | salted caramel
blackcurrant sorbet | lemon sorbet | raspberry sorbet

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