



Starters

Soup, sourdough bread VG £7.5

Whitebait, lemon mayo £7.5

Salt & pepper squid, sweet chilli mayo £7.5

Beetroot cured salmon gravadlax, horseradish crème fraîche £10.5

Roast cauliflower, dates, tahini VG £9

Game terrine, chutney, pickled mushrooms, sourdough £10

Roasts

Roast sirloin of beef £24.5 | Roast loin of pork £23.5 | Wild mushroom & savoy Wellington VG £19

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

Beer steamed mussels, sourdough £18

Fish stew, gruyère croûte, rouille MP

Butternut squash & lentil pithivier, wild mushroom, new potatoes, kale VG £19

Sides for the table £7

seasonal vegetables | roast potatoes | Caesar salad

Puddings

Spotted dick, custard £9

Sticky toffee pudding, vanilla ice cream, toffee sauce £9

Chocolate yule log, chocolate ganache, raspberries £9

Coconut eggnog panna cotta, quince, orange shortbread £9.5

Ice creams & Sorbets £3 *per scoop*

vanilla | chocolate | Norfolk strawberry | salted caramel

blackcurrant sorbet | lemon & prosecco sorbet | raspberry sorbet

Local Cheese Board £13.5

Baron Bigod, Norfolk Dapple & Binham Blue with chutney, grapes & crackers

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