

SNACKS

Marinated Olives 4.50 gf/df / Sourdough Bread & Butter £5 / Padron Peppers Fermented Red Chilli £5

TO SHARE

Wiveton Smoked Seafood Board- Salmon, Mackerel, Prawns, Pickled Cockles, Aioli, Sourdough £24 Dingley Dell Charcuterie Board, Coppa, Salami, Smoked Sausage, Ndjua, Pickles, Sourdough £24

STARTERS

Soup Of The Day, Bread £8 vg

Old Spot Pork Rillettes, Apple hot Sauce, Pickles, Toasted Sourdough £9 df/gf
Wild Garlic & Halloumi Arancini, Beetroot Ketchup, Rocket Parmesan, Salad £9.5 v/gf
Cromer Crab, Brown Crab Aioli, White Crab Bruschetta, Pickled Radish, Dill Oil £10.5 df/gf
Heritage Tomato Salad, Whipped Burrata, Basil, Taggiasca Olives £9.5 gf/dfa

MAIN COURSES

Norfolk Asparagus and Broccoli Tempura, Quinoa, Cashew Nut, Miso, Sultana, Coriander £18 vg
Beer Battered Line Caught Haddock, Triple Cooked Chips, Mushy Peas, Tartare Sauce £17 df/gfa
Smoked Thetford Black Pork Chop, Charred Spring Cabbage, Pomme Puree, Jus £24 dfa
Pan Roasted Sea Bass, Red Pepper Peperonata, New Potato Terrine, Wild Garlic £24 dfa/gf

THE GRILL

Black Angus Burger, Bacon Jam, Applewood Cheddar, Pickles, Fries £17.5 dfa/gfa

Spatchcock Suffolk Chicken Leg, Grilled Gem Lettuce, Asparagus, Parmesan Caesar dressing £19

35 Day Dry Aged Hereford 8oz Sirloin £32 / 8oz Flat Iron £24

Triple Cooked Chips, Blakney Leaves, Peppercorn Sauce gf/dfa

SIDES

Triple Cooked Chips 4.5 v/gf/df / Parmesan & Rocket Salad 4.5 v/dfa/gf Fries 4.5 v/df/gf / Buttered Mixed Greens 4 dfa/gf/v

DESSERTS

Rhubarb & Vanilla Cheesecake, Gin & Tonic Sorbet £10 n
Chocolate Delice, Honeycomb, Freeze Dried Raspberries £9 gf/v
Bramley Apple & blackberry Crumble, Raspberry Sorbet £9 df/vg
Local Cheese Board, Norfolk Dapple, Binham Blue, Baron Bigod, Chutney, Crackers £12 gf
Selection Saffron's Dairy Ice Cream gfa / Sorbet df/gfa £2 Per Scoop

v Vegetarian vg Vegan gf Gluten Free df Dairy Free n Contains Nut dfa Dairy Free Available gfa Gluten Free Available Please note a discretionary 10% service charge will apply.