



## Set Menu (Mon-Fri 12-3)

2 courses £23 | 3 courses £26

Black garlic hummus, onion seed flatbread **GFA V DFA**

Sea bream fillet, chorizo, cassoulet, crispy kale, butter bean **GF**

Sticky toffee pudding, miso butterscotch, caramel corn **GFA V**

## Small Plates

Rosemary and red onion focaccia, whipped butter **V VGA** £5

Marinated olives **VG GF** £5

Black garlic hummus, onion seed flatbread **GFA V DFA** £5.5

Beef hash, hens egg, crispy caper, horseradish **DFA** £9

What-a-hoot cured sea trout, wild garlic, samphire **GF DF** £10

Truffled hash brown, chive, manchego **GF V DFA** £9

Soup of the day, pain au levain **VGA GFA** £8.5

Cromer crab, sourdough crumpet, tarragon £10.5

## Sharing

Fish: Butter crusted fish pie, spring greens, crusty homemade bread **GF** £36

Beef: Cote du boeuf, truffled hash browns, saffron aioli, sprouting broccoli **DFA GF** £67

## Mains

Pork T-bone, potato terrine, samphire, cured egg yolk, sage **GF** £26

Rosemary rubbed sirloin, triple cooked chips, salsa verde, vine tomatoes **GF DFA** £30

Beef burger, brioche, beer and bacon jam, cheddar, triple cooked chips **GFA DFA** £18

Battered haddock, minted pea, lemon, tartar, triple cooked chips **GF DFA** £18

Wild garlic chicken kiev, truffled hash brown, sprouting broccoli **GF** £24

Sea bream fillet, chorizo, cassoulet, crispy kale, butter bean **GF** £24

Asparagus risotto, wild garlic, pea, manchego **GF V VGA** £19

Spiced squash burger, brioche, cajun mayo, triple cooked chips **GFA V VGA** £18

## Sharing Sides £7

Dressed leaf **GFA DFA V** | Spring greens **GF V** | Bravas and aioli chips |

Bourbon slaw **GF DF V** | Truffled sprouting broccoli **GF VG** | Peppercorn sauce **GF**

Blue Monday sauce **GF V**

**V** Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

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