



Set Menu (*Monday - Friday Lunch*)

2 Courses £23 | 3 Courses £26

Sweetcorn ribs, chilli, coriander chutney **GF VG**

Potato gnocchi, cherry tomato, scamorza **GF V**

Sticky toffee pudding, toffee sauce, Saffron Dairy vanilla ice cream **V**

Small Plates

Mixed olives **VG GF** £4.5 | Pumpkin seed focaccia £4.5

Ham hock croquette, minted peas £9

Crab cake, celeriac & apple remoulade £12

Today's soup, pumpkin seed focaccia **VG** £8

Binham Blue, honeyed pear, radicchio £8

Sweetcorn ribs, chilli, coriander chutney **GF VG** £9

Heritage tomato, tapenade, Scamorza **GF** £9

Mains

Plaice fillet, cauliflower, new potatoes, sea fennel £26

Potato gnocchi, cherry tomato, scamorza **GF V** £18

Cauliflower schnitzel, black garlic, baby carrot **VG** £16

Lamb rump, courgette, cherry tomato, broad bean salsa **GF** £28

Beer battered haddock, beef dripping chips, mushy peas, tartare sauce £19

6oz Hereford beef burger, smoked cheddar, brioche, truffled mayo, fries £19.5

Buttermilk Suffolk chicken burger, slaw, brioche, maple bacon, fries £18

House Steak

8oz Hereford rump £28

choice of: garlic & parsley butter | peppercorn sauce | Binham Blue cheese
with beef dripping chips, endive & pickled shallot

½ kilo Hereford Sirloin Sharer: £65 (*Thursday - Saturday evenings*)

Brisket cottage pie, peppercorn sauce, garlic butter, endive & shallot salad, beef dripping chips

Sharing Sides £8

maple roast squash, chilli | confit leek, bacon crumb | clapshot | seasonal greens

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