

Wine of the Week:

Cobble hill 2019 (Burnham Market) A beautiful local Bachus.
Winner of the gold award at the East Anglian Vineyards Association.

£29

Drinking Snacks

House sourdough, with chicken butter or dulse butter

£3.5

Crispy chicken wings, Szechuan pepper, miso honey

£6

Gordal olives and Valencian almonds

£3

Cyrils oysters, seaweed hot sauce, charred lemon, chilled or tempura

£1.75 ea

Entrées

Black pudding scotch egg with beer mustard mayonnaise

£7

Pork rilette, country bread, pickled apple

£7

Vadouvan spiced pumpkin soup, toasted seeds, sourdough

£6

Smoked beetroot and Norfolk Mardler arancini, black garlic aioli

£8

Mains

Marsh fed 10oz sirloin, truffled Hassleback potato, bordelaise sauce, dry bernaise, tender stem broccoli

£25

Norfolk beef and marrow burger, red slaw, dapple, house sauce, fries

£13

Roast Landrace pork chop, white beans, autumn greens, pan sauce

£14

Chicken & mushroom pie, heirloom kale, mustard dressing, chicken mash

£15

Cured Cod, bouillabaisse, mussels, black garlic aioli, almonds, buttered leeks

£18

Fritto misto, lemon mayonnaise, dry tartare, sea herbs

£12

GT fish burger, milk roll, xo marie rose sauce, pickles, raddish, fries

£14

Crispy gnocchi, wild mushroom, roasted tenderstem broccoli, pumpkin seed

£12

Tim Loose's Moules Frites, orchard cider, thyme, garlic, (or sourdough)

£13

Sides

Kale, almonds, sweet mustard dressing

£4.5

Raddicco, Colton Basset stilton, chestnut

£5

Red Slaw

£3.5

Chicken mash

£3.5

Fries, rosemary salt

£3

Truffled Hasslebacks

£4

Desserts

Norfolk Gurney's Gold, raisin chutney, Rene style seeded crisp breads

£8

Gingerbread pudding, cereal milk ice cream, butterscotch

£7

Vegan Bitter chocolate and hazelnut semifreddo, preserved peach

£8

Leigh's bees Norfolk honey and stout tart, clotted cream

£7

For all allergen information, please ask a member of the team.

Children's Menu

Macaroni cheese, crispy herby breadcrumbs, peas	£6
Crispy chicken goujons, garden peas, fries	£6
Little GT cheese burger, fries	£6
Falafel, hummus, carrot sticks	£6

Ice Cream

Selection of ice creams, with today's toppings: caramalised Cocopops, 100's & 1000's, chocolate popcorn	£2.5
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Lunch Bites

Only available during lunch service or takeaway, as well as normal menu

Farmer's Lunch

Baked ham, Norfolk Dapple cheese, IPA pickled onions, beer pickle, dressed leafs, crusty sourdough	£11
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Salad: Staithe Smokehouse smoked salmon salad, garlic croutons, avocado, cremes fraiche dressing	£12
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BAGUETTES

Norfolk Dapple cheese, house 'branston', soft salad	£7
Avocado, lime juice, chilli, chickpeas	£7
Staithe Smokehouse smoked salmon, cream cheese, dill, pickles	£8
Roast beef, horseradish, sauerkraut, gherkin	£8
Add a mug of soup	£3

Sunday Roast

On Sundays we serve roasts with all the trimmings - £14.50

The kitchen is open from midday till 8pm on Sundays and roasts will be available until they run out.

For all allergen information, please ask a member of the team.

WHITE - MINERAL, CRISP, DRY 175ML, 250ML, BOTTLE

1 FERNAO PIRES, CINTILA £4.95 • £6.4 • £18.5

Península de Setúbal, Portugal 12%. An intense, fruity aroma and a creamy mouthfeel with a hint of peach and ginger.

2 SAUVIGNON BLANC £5.4 • £7.3 • £19.95

Tierra Antica, Valle Central, Chile 12%. A clean and fruity wine with a fresh lemon and herbaceous character, refreshing and easy drinking.

3 PINOT GRIGIO £5.9 • £7.8 • £21.95

Novità Veneto, Italy 12%. A vibrant tangy freshness with aromas of pear, grapefruit zest and a hint of spiciness.

4 GAVI 'PALÁS' £7 • £9.95 • £27.95

Michele Chiarlo, Piedmont, Italy 12.5%. Floral and fruity showcasing appealing aromas of exotic fruits and white peach.

5 PICPOUL DE PINET 'TERROIR' £7.75 • £10.75 • £29.5

Gérard Bertrand Languedoc, France 13%. Rich with zesty citrus fruit and melon, floral notes and a fresh, green apple finish.

6 ENTRE-DEUX-MERS £29.8

Château Lestrille, Bordeaux, France 13%. A fantastic blend bringing intense aromas of citrus, lime and pear on the nose.

7 ALBARIÑO 'CORAL DO MAR' £29.8

Pazo do Mar, Galicia, Spain 13%. Fresh flavours of orange peel, pineapple and white flowers with a rich mouthfeel.

8 SANCERRE £38.95

Domaine Gérard Millet, Loire, France 12.5%. Vibrant Sauvignon notes of grapefruit and lemon with good weight and a clean crisp finish.

9 POUILLY-FUMÉ £49.5

Château de Tracy, 2018, Loire, France 13.5%. Expressive aromatics of asparagus and grapefruit with a hint of eucalyptus.

WHITE - FRUITY, AROMATIC 175ML, 250ML, BOTTLE

10 CHENIN BLANC £5.4 • £7.3 • £19.95

Wild Garden, Western Cape, South Africa 11.5%. A deliciously crisp Chenin Blanc with gentle aromatics of green apples and zesty citrus notes.

11 SAUVIGNON BLANC £7 • £9.95 • £27.95

'Tuatara Bay', Saint Clair Marlborough, New Zealand 12.5%. Aromas of passionfruit & blackcurrant are complemented by fresh notes of green leaf and a hint of flint.

12 'EXIS' £29

White, Manolesakis Estate Macedonia, Greece 12%. Dynamic aromatic fruit characters, a hint of orange blossom & tropical notes of melon pineapple and apricot.

13 BACHUS 'COBBLE HILL' £29

Perowne Wines 2019, North Norfolk 12%. Direct hit of tangy grapefruit with green grassy notes and that distinctive elderflower character.

14 RIESLING MCKAYS £39

'Single Vineyard', Jim Barry Wines 2017, South Australia 12.3%. Orange blossom opens up to grapefruit, lemon tart and citrus aromas | 93 Points - James Halliday

15 VIOGNIER 'THE AGE OF GRACE' £44.5

Lismore Estate, 2017, Western Cape, South Africa 14%. Beautiful perfume of honeysuckle and orange blossom and a textured palate of apricot, kiwi and pineapple. 93 Points - Jamie Goode, 93 Points - Neal Martin, 92 Points - Tim Atkin

WHITE - RICH, FULL & TEXTURED 175ML, 250ML, BOTTLE

16 CHARDONNAY £5.8 • £7.8 • £21.5

Languedoc, France 13.5%. Rounded and fruity with a fresh and creamy flavour and a touch of tropical banana.

17 CÔTES DU RHÔNE BLANC £32

'Bécassonne', Domaine André Brunel Rhône, France 13.5%. Enticing aromas of white blossom are followed by a fresh citrus and vanilla flavour through to a spicy finish.

18 FIANO DI AVELLINO 'PIETRACALDA' £39.9

Feudi di San Gregorio Campania, Italy 13%. A delicious wine showing restrained lemon and mineral aromatics through to a vibrant and refreshing finish.

19 CHARDONNAY 'VERVE' £49.5

Ocean Eight, 2015, Victoria, Australia 12.5%. Vibrant perfume of Granny Smith apple, honeysuckle blossom and lime zest through to a delightfully opulent and buttery palate. Matthew Jukes Best 100, 17.5 Points - Jancis Robinson

ROSÉ 175ML, 250ML, BOTTLE

20 ROSÉ, CINTILA. £4.95 • £6.4 • £18.5

Península de Setúbal, Portugal 12.5%. An enticing aroma of fresh strawberries and cream with a soft and easy finish.

21 ZINFANDEL BLUSH £5.4 • £7.1 • £20.95

Misty Peak, California, USA 10.5%. Watermelon, strawberry and white nectarine, with a silky texture and a soft finish.

22 SYRAH GRENACHE ROSÉ £5.9 • £7.8 • £21.95

'Le Campuget', Ch de Campuget. Languedoc, France 13%. A delicate pale pink, with a fresh wild strawberries and hints of grapefruit on the nose.

23 'ROSÉ 'HAMPTON WATER' £38.75

Gérard Bertrand, Languedoc, France 13%. Fresh and well-flavoured with intense aromas of red fruit and citrus notes. 90 Points - Wine Spectator.

RED - MELLOW & EASY DRINKING 175ML, 250ML, BOTTLE

24 CASTELAO £4.95 • £6.4 • £18.50

Cintila, Península de Setúbal, Portugal 12.5%. A rich, red cherry and vanilla wine, with soft tannins and an easy-drinking finish.

25 MERLOT, TIERRA ANTICA £5.40 • £7.3 • £19.95

Valle Central, Chile 13%. Red and black fruit aromas of cherries and blackberries are interwoven with a subtle, spicy bay leaf character.

26 PINOT NOIR 'TUATARA BAY' £6.6 • £9.4 • £27.95

Saint Clair, Marlborough, New Zealand 13.5%. Ripe red fruits, plums and strawberries with a subtle touch of smokiness and a fresh, savoury finish.

27 PINOT NERO £34

Tramin, Alto Adige, Italy 13.5%. Pale in colour this young and lively Pinot shows a combination of cranberry, pomegranate seeds and sour cherry fruit with a hint of charred oak.

28 PINOT NOIR ROCKBURN, £45

2016, South Island, New Zealand 14%. Expressive aromas lead to a deeply fruited palate displaying vibrant notes of red and black cherry layered with notes of rich mocha.

RED - MEDIUM-BODIED 175ML, 250ML, BOTTLE

29 RIOJA CRIANZA £6.4 • £9.1 • £25

Hugonell, Rioja, Spain 13.5%. A classic and meaty Rioja blend of rich strawberry fruit, beautifully integrated vanilla and savoury characters.

30 CÔTES DU RHÔNE £29.95

Domaine de la Solitude, Rhône, France 14%. An enticing nose of concentrated, ripe red berry fruits, enhanced by subtle notes of black pepper and spice.

31 BORDEAUX SUPÉRIEUR £37

Le Secret de Lestrille, Château Lestrille Bordeaux, France 14%. A rich, powerful wine with a beautiful balance between roasted aromas and intense black fruit flavours.

32 BARBERA D'ASTI SUPERIORE NIZZA 'CIPRESSI'

£44.50

Michele Chiarlo 2016, Piedmont, Italy 14%. A silky Barbera showing aromas of ripe cherry and raspberry with a rich, savoury expression on the palate.

33 CHÂTEAU CRUZEAU £49.60

Saint-Émilion Grand Cru, 2015, Bordeaux, France 14.5%. A classically styled wine with earthy and chocolate notes complemented by a rich and opulent texture.

RED - BOLD, INTENSE, COMPLEX 175ML, 250ML, BOTTLE

34 SYRAH 'HACIENDA' £6.10 • £8.1 • £22.95

Casa del Valle, Castilla-La Mancha, Spain 13.5%. Blackberry notes enlivened by a touch of black pepper on the finish.

35 MALBEC 'ALTO MOLINO' £6.60 • £9.4 • £27.95

Piattelli Vineyards, Salta, Argentina 14.5%. Heady, rich mix of dark and brambly fruits combined with dark chocolate.

36 PINOTAGE, OLIFANTSBERG £35

Western Cape, South Africa 13.5%. Lovely purity of dark cherry and wild strawberry fruit is interlaced by hints of spice | 90 Points - Tim Atkin

37 RESALTE CRIANZA £42

Bodegas Resalte de Peñafiel, 2014, Castilla-Léon, Spain 14.5%. Fruity notes of blackberry, cherry and liquorice. 91 Points, Wine Advocate. 91 Points, Wine Spectator.

38 SYRAH 'LA SOMMELIÈRE' £44.5

Château de Campuget, 2016, Rhône, France 13.5%. Concentrated with ripe Syrah notes of chocolate and spice complemented by toasty oak.

39 CHÂTEAU LA SAUVAGEONNE £52

Grand Vin, Gérard Bertrand, 2015, Languedoc, France 15%. Complex aromas of garrigue, dark berried fruit and a touch of gingerbread.

40 CHATEAU L'HOSPITALET £54

Grand Vin Rouge, Gerard Bertrand, 2019, Languedoc, France 15.5%. Balanced and elegantly structured palate reveals silky tannins that highlight the opulent fruit to a long finish.

41 INITIAL DE DESMIRAIL £54

Margaux 2012, Bordeaux, France 12%. An elegant and silky Margaux with a purity of black fruits complemented by subtle toasted notes and cedar.

FIZZ BOTTLE

42 PROSECCO EXTRA DRY £8.95

'1868' Conegliano. Carpenè Malvolti, Veneto, Italy 11%. 20cl Bottle. Delicate, aromatic and fruity with enticing notes of fresh green apple and floral nuances.

43 PROSECCO BRUT 'FILI' £26.5

Typical strong apple and grapefruit scents with wisteria and elderberry hints. | Silver – IWSC.

44 BRUT 'CARTE BLANCHE' £40.5

Champagne Bernard Remy, France 12%. Refreshing notes of lime and lemon combine with floral nuances, honey and brioche on the palate. Silver - IWSC, Silver Outstanding - IWSC, 90 Points, Wine Spectator.

45 'LA CUVÉE' BRUT £65

Champagne Laurent-Perrier, France 12%. Delicate nose, full flavour with plenty of fruit in the mouth with a good balance and long length. | Silver - IWC

46 'SPECIAL CUVÉE' £75

Champagne Bollinger, France 12%. Left to mature on the lees for three years, this is a full-flavoured, classic Champagne.