



TODAYS MENU

DRINKING SNACKS

Crispy chicken wings, sweet and sticky chilli sauce £6 Gordal olives £3

Cyril's Brancaster Oysters, natural, with a shallot vinegar (3/6)£8/15

SMALL PLATES

Seasonal soup£9

Baby beetroot salad, pumpkin seeds, goats curd (v) £9

Fruit Pig black pudding scotch egg, mustard mayonnaise..... £9

Whitebait, lemon mayonnaise, radish salad..... £9

Prawn Cocktail, vanilla marie rose, avocado.....£9

Terrine of Duck and Ham hock, pistachio and piccalilli£9

LARGE PLATES

Market fish, Jerusalem artichoke, pickled cucumber and shrimp noisetteMarket£

Lamb rump, peas, braised lettuces..... £25

Open Wild mushroom ravioli with morels and wild garlic£19

Loch Duart Salmon, Ratte potato, locally foraged seaherbs.....£22

Roast Pork loin chop, choucroute cabbage, mash potato..... £22

40 day dry aged Sirloin and chips, bone marrow sauce.....£34

Breast of Cotswold white Chicken, onion puree, lardons, onions, mushrooms, wild garlic.....£25

SIDES/SAUCES

BBQ hispi cabbage £4

Mash potato..... £4

Chips (v).....£4

Bone Marrow sauce£4

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



DESSERTS, CHEESE & DIGESTIFS

DESSERTS

Chocolate Tart, caramel ice cream..... £9

Pistachio cake with dark chocolate creameaux and orange sorbet.....£9

Yorkshire Parkin with rhubarb and gin trap gin, caramel ice cream..... £9

Vanilla creme brûlée, shortbread £9

Banana tarte tatin with vanilla ice cream.....£9

*please allow 10 - 15 mins cooking time.

Affogato £5

Ice creams - Vanilla • chocolate brownie • Norfolk strawberry • caramel • raspberry sorbet
lemon Prosecco sorbet £3/scoop

CHEESE

Killeen(v), Montgomery cheddar, Camembert, Soumaintrain and Crozier Blue(v)with chutney and crackers£13

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



SUNDAY ROASTS

On Sundays we serve roasts with all the trimmings £18 (Children £9)

Dry aged sirloin of beef
Served with roast potatoes, hispi cabbage, glazed carrots, Yorkshire pudding.

Belly of pork
Served with roast potatoes, hispi cabbage, glazed carrots

