

To Graze

Mixed olives **VE** £4.5

Small Plates

Cyril's Brancaster rock oysters, iced gin & tonic, pickled cucumber £12

Heritage tomato salad, goat's cheese, focaccia **V** £12

Black pudding Scotch egg, piccalilli £8

Bubble & squeak, smoked salmon, dill £10

Cauliflower soup, Wells Alpine cheese & truffle toastie **V** £10

Mains

Roast sirloin of beef, duck fat potatoes, braised beef filled Yorkshire pudding, mash, carrot £26

Free range pork belly, duck fat potatoes, crispy rilette, Yorkshire pudding, mash, carrot £24

Seabass, tenderstem broccoli, brown butter, capers £18

Risotto, asparagus, truffle, ewe's cheese curd **V** £14

Sides

House salad **V** £4.5

Fine beans, garlic, lemon, hazelnuts **V** £8

Pink Fir potatoes, chive butter **V** £6

Fries **VE** £4.5

Desserts

Set buttermilk, strawberries, basil sorbet £10

Sticky toffee pudding, toffee sauce, vanilla ice cream **V** £9

Chocolate mousse, yogurt sorbet, caramelised milk, hazelnut **V** £9

White Chocolate Bread & Butter Pudding with crème anglaise **V** £8.50

Local cheeses, chutney & crackers **V** £15

V Vegetarian **VE** Vegan

For allergen information, please speak to a member of our team

A discretionary 10% service charge will be applied to your bill and split evenly amongst the team