

Herb focaccia, cultured butter V £5 | Kalamata olives £4.5 |  
Chilli garlic tiger prawns, roast garlic aioli £9 / £14

### Starters

Burrata, charred spring onions, green sauce V £14  
Crab on toast, parsley salad, crème fraîche, Granny Smith £12  
Baked beetroots, whipped goat's cheese, preserved blackberries V £10  
Soup of the day, bread & cultured butter VG £11  
Pork hash, fried egg £9

### Mains

Smoked haddock, scraps, nori chips, samphire, peas £24  
Spring pea & mint risotto, lemon V £19  
Roast cod, brown butter shrimp, cockles, charred gem, sea veg, buttered Jerseys £26  
Prime aged rump steak, rosemary salted fries, Café de Paris £29.50  
Jersey Royals, charred spring onion, braised leek, linseed cracker, smoked garlic gastrique £19  
Lamb rump, braised roscoff, lamb croquette, peas & pancetta £32

### Sides (all £5)

Rosemary salted fries  
Crispy potato, roast chicken butter  
Green salad  
Hispi cabbage, sherry vinegar, crème fraîche  
Tenderstem broccoli, Parmesan, toasted almonds

### Puddings

Sticky toffee pudding, brandy snap, salted caramel sauce, brandy ice cream £9  
Norfolk cheese board, quince, grapes, crackers, chutney £15  
Rhubarb & custard tart, vanilla ice cream £11  
Chocolate crèmeux, blood orange sorbet, burnt orange, cocoa tuille VG £12

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team