

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
Jersey Royals, charred spring onion, braised leek, linseed cracker, smoked garlic gastrique VG £19

Roasts

Lamb Saddle, Stuffed herb blend £26
Pork Belly, Pork rilette £25
Beef strip loin, Beef ragu stuffed Yorkshire pudding £27
Smashed Squash steak VG £23

*All served with beef fat roast potatoes, carrot and cauliflower puree,
maple roasted carrot and parsnip, tender stem broccoli, and root mash.*

Sides £5

Truffled cauliflower cheese, gremolata £7
Buttered tender stem, crispy onion, parmesan £5
Pork rillettes, pea fricassee £5

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