

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

Starters

Burrata, charred spring onions, green sauce **V** £14
Cromer crab on toast, parsley salad, crème fraîche, Granny Smith £12
Norfolk 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

Wensum Valley lamb rump, braised roscoff, lamb croquette, peas & pancetta £32
Spring pea & mint risotto, lemon **V** £19
Roast cod, brown butter shrimp, cockles, charred gem, sea veg, buttered Jerseys £26
8oz Swannington Farm prime aged rump steak, rosemary salted fries, Café de Paris £29.50
Smoked haddock, scraps, nori chips, samphire, peas £24
Truffle buttered wild mushroom kiev, crushed Jersey Royals, mustard creme £20

Sides

all £6
Rosemary salted fries
Crispy potato, roast chicken butter
Green salad
Hispi cabbage, sherry vinegar, crème fraîche
Tenderstem broccoli, Parmesan, toasted almonds

Desserts

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

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