

Herb focaccia, cultured butter V £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

Roasts

Wensum Valley lamb saddle, stuffed herb blend £26
Swannington Farm pork belly, pork rilette £25
Hevingham beef strip loin, beef ragu stuffed Yorkshire pudding £27
Smashed squash steak VG £23

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

Mains

Spring pea & mint risotto, lemon V £19
Smoked haddock, scraps, nori chips, samphire, peas £24
Truffle buttered wild mushroom kiev, crushed Jersey Royals, mustard creme £20

Sides

Truffled cauliflower cheese, gremolata *to share* £8
Buttered tender stem, crispy onion, Parmesan £6
Pork rillettes, pea fricassee £6
Rosemary salted fries £6

Desserts

Rhubarb & custard tart, vanilla ice cream £11
Chocolate crèmeux, 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

**Cromer Crab and Norfolk cheeses not included in the Sunday promotion

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