

Herb focaccia, cultured butter £5
Kalamata olives VG £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

Pork tenderloin, braised Roscoff, pork rilette, peas & pancetta £28
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 new potatoes, mustard creme V £21

Sides

all £6
Rosemary salted fries VG
Crispy potato, roast chicken butter V
Green salad VG
Tenderstem broccoli, Parmesan, toasted almonds

Desserts

Vanilla panna cotta, black tea macerated strawberries, dried strawberry meringue shard £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