

Herb focaccia, cultured butter V £5  
Kalamata olives VG £5  
Chilli garlic tiger prawns, roast garlic aioli £9 / £14  
Rock oysters, gin & tonic granita, chive, cucumber 15

### 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

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

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