

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

Mains

Pork tenderloin, braised Roscoff, pork rilette, peas & pancetta £32

Spring pea & mint risotto, lemon V £19

Sea bass, brown butter shrimp, cockles, gem, samphire, buttered Jerseys £26

8oz Prime aged rump steak, rosemary salted fries, Café de Paris £29.50

10 oz Sirloin, confit basil vine tomatoes, hand-cut chips £35

Smoked haddock, scraps, nori chips, samphire, peas £24

Truffle buttered wild mushroom kyiv, crushed new potatoes, mustard crème V £21

Sides

all £6

Rosemary salted fries VG

Crispy potato, roast chicken butter, chive & tarragon aioli

Green salad VG

Tenderstem broccoli, Parmesan, toasted almonds

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

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