

Saturday Dinner 30th March

2 course £32

3 course £35

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi

Seared King Scallops Norfolk carrot & maple, pancetta *£5 supplement

Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt

Pickle baby beetroot orange, goat's curd, walnut, rocket

Pata Negra Iberian Paleta Jamon garlic toasted sourdough *£5 supplement

House cured salmon celeriac remoulade, rapeseed oil

Carpaccio of Herford beef rocket, parmesan

Mains (include a side dish)

West Coast Plaice samphire, courgette, caper & lemon butter

Mediterranean Stonebass crayfish & wild garlic risotto, pepper & herb salsa *£5 supplement

Miso glazed celeriac sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg

St Austell Mussels served in creamy marinere sauce or garlic & white wine

Suffolk Blythburgh Asian spiced pork cutlet Gochujang noodles, pak choy, spring onion, sesame

Cranoe Farm rack of lamb dauphinoise potatoes, tenderstem broccoli, redcurrant sauce *£5 supplement

Hereford Beef 10oz hanger steak prized for its flavour, the cut that the butcher would keep for herself. We recommend medium rare. House Chimichurri, watercress

Add garlic king prawns £7

Szechwan pepper roasted aubergine chilli hummus, pickled cabbage, kale, nuts & seeds

Red pepper romesco & roasted chickpea tenderstem broccoli, almonds, tahini yoghurt

Hereford 12oz sirloin steak mushrooms, tomato, onion, béarnaise sauce *£5 supplement

Gressingham duck breast pomme anna, green beans, pan jus

Burgers (hand cut chips, Monterey Jack, coleslaw, Karaway Bakery brioche)

Plant Based Burger** pickles, lettuce, tomato, garlic mayo

**vegan friendly buns & cheese available

Cheese Burger* home cured bacon, pickles, lettuce, tomato, burger sauce

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

*Double up with an extra patty in your burger £4, add a fried egg £2

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt

Rocket & parmesan, sun blushed tomatoes, capers

Garlic & rosemary roasted new potatoes

Ridouts of Heacham oat topped granary, olives & oil

Mac n 4 Cheese

Wild garlic & chilli courgettes

Sugar snaps, toasted nuts & seeds

Za'atar butternut squash, tahini yoghurt, pomegranates

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream

Dark chocolate brownie salted caramel, honeycomb

Tonka bean & cinnamon poached pear fruit & mixed nut granola, sorbet

Lou's Tiramisu

Vanilla Basque cheesecake raspberries

Gypsy Tart Chantilly, raspberries

Affogato; 2 scoops of vanilla ice cream & espresso

Cropwell Bishop Stilton apricot & orange chutney, crackers, celery & grapes

Little Pudding Tea or coffee with a small serve of either

Dark chocolate & orange mousse / Lemon posset / Gypsy Tart

If you require any help with allergens, please ask a member of the team. 10% Service added to all tables of 6+

All discretionary service charges are optional. All tips & service are shared equally amongst all floor and kitchen teams. Thank you.