

Lunch 18th March

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Seared king scallops Norfolk carrot & maple, pancetta	15
Cured Kingfish celeriac remoulade, rapeseed oil	10
Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt	9
Gressingham duck pate red onion relish, toast	8
Pickled baby beetroot orange, goat's curd, walnut, rocket	8
Hereford beef carpaccio rocket, parmesan	10

Sandwiches & Salads (add a side dish for £12 all in)

Beef Sirloin Deli Monterey Jack, mustard mayonnaise, lettuce, pickles, sweet onion, malted bloomer	10
Charred Halloumi tarragon mayonnaise, rocket, onion, peppers, Karaway Bakery brioche	10
Prawn Marie Rose rocket, cucumber, avocado, Karaway Bakery brioche	10
Caesar salad baby gem lettuce, dressing, parmesan, bacon, anchovies, croutons	9
Harissa udon noodles peanuts, nigella & sesame seeds, peppers, spring onions, radish, cabbage	9
Add crispy tofu, a Suffolk chicken breast or roasted halloumi to your salad for £6	

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

Plant Based Burger** pickles, lettuce, tomato, garlic mayo	17
**vegan friendly buns & cheese available	
Hogget Burger* pickled cucumber & cabbage, lettuce, tomato, mint yoghurt	20
*Hogget is a lamb aged between 1-2 years, packs a fuller flavour and richer colour than traditional lamb	
Cheese Burger* home cured bacon, pickles, lettuce, tomato, burger sauce	18
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	

Pizza Our home baked thin base, tomato sauce, mozzarella, Add anchovies or chorizo £2

Vine tomato & mozzarella fresh basil	13
Florentine spinach, hen's egg, pine nut pesto	14
Spanish sausage peppers, sweet onions	15

Mains (include a side dish)

West Coast Plaice samphire, courgette, caper & lemon butter	24
Miso glazed celeriac sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg	21
Gressingham duck breast smoked bacon & puy lentils, kale, pan jus	26
St Austell Mussels served in creamy marinere sauce or garlic & white wine	22
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	25
Szechwan pepper roasted aubergine pomme anna, pickled chilli hummus, hispi & pecan slaw, peppers, nuts & seeds, maple soy dressing	22
Red pepper romesco & roasted chickpea tenderstem broccoli, almonds, tahini yoghurt	21
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, whipped bone marrow butter	28
Hall Farm slow cooked breast of hogget* apricot & sultana farce, cous cous, smoked jus	23
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Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt	Rocket, pecorino, tomatoes, capers
Duck fat roast potatoes	Ridouts of Heacham oat topped granary, olives & oil
Mac n 4 Cheese	Norfolk carrots, kale, maple
Sugar snaps, toasted nuts & seeds	Cauliflower, lime & tamarind, sesame, pickled chillies

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	8
Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet	7
Lou's Tiramisu	8
Affogato ; 2 scoops of vanilla & espresso	6
Cropwell Bishop Stilton apricot & orange chutney, crackers, celery & grapes	7
Little Pudding Tea or coffee with a small serve of either	7
Dark chocolate & orange mousse / Lemon posset / Gypsy Tart	