

Dinner 18th April

Starters

Yellowfin tuna tartare daikon, pink ginger, soy sauce, wasabi	10
Seared King Scallops Norfolk carrot & maple, pancetta	15
Pickle baby beetroot orange, goat's curd, walnut, rocket	8
Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
Ashby Farm asparagus poached hen's egg, wild garlic oil	10
Harissa udon noodles peanuts, nigella & sesame seeds, peppers, spring onions, radish, cabbage	9

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

Plant Based Burger **pickles, lettuce, tomato, garlic mayo	18
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**vegan friendly buns & cheese available

Cheese Burger * home cured bacon, pickles, lettuce, tomato, burger sauce	18
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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

Mains (include a side dish)

West Coast Gilt Bream pomme rosti, mixed greens, dill cream sauce	24
Miso glazed celeriac sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg	21
Scottish Turbot Holderness crab butter, samphire, sauce vierge	30
Suffolk Blythburgh pork cutlet butternut, corn, onion, yoghurt, honey & mustard jus	23
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
Add garlic king prawns £7	
Szechwan pepper roasted aubergine chilli hummus, pickled cabbage, kale, nuts & seeds	22
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, whipped Cropwell bishop	28
Gressingham duck breast pomme puree, Ashby Farm asparagus, pan jus	27
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22

Side Dishes (£4.50)

Hand cut chips, Maldon Sea Salt
Rocket, parmesan, capers, sun blush tomatoes
Garlic & rosemary roasted new potatoes
Ridouts of Heacham oat topped granary, olives & oil
Mac n 4 Cheese
Wild garlic & chilli courgettes
Mangetout, toasted nuts & seeds
Za'atar butternut squash, tahini yogurt, pomegranates

Puddings

Sticky toffee pudding toffee sauce, vanilla ice cream	9
Dark chocolate nemesis salted caramel, honeycomb	8
Lou's Tiramisu	8
Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet	7
Vanilla Basque cheesecake raspberries	9
Gypsy Tart raspberries, Chantilly	9
Tomme d'Ariondaz apricot & orange chutney, crackers, celery & grapes	7
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 / Treacle 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.