

Dinner 2nd 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
Holderness Coast Dressed Crab lemon mayonnaise, malted bloomer	15
Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
House cured salmon celeriac remoulade, rapeseed oil *Last one	10

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)

Mediterranean Stonebass crayfish & spinach risotto, pepper herb salsa	26
West Coast Plaice samphire, courgette, caper & lemon butter	23
Suffolk Blythburgh Asian spiced pork cutlet Gochujang noodles, pak choy, spring onion, sesame	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 Add garlic king prawns £7	25
Cranoe Farm rack of lamb dauphinoise potato, tenderstem broccoli, redcurrant sauce *last one	28
Szechwan pepper roasted aubergine chilli hummus, pickled cabbage, kale, nuts & seeds	22
Red pepper romesco & roasted chickpea tenderstem broccoli, almonds, tahini yoghurt	21
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, peppercorn sauce	28

Side Dishes (£4.50)

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

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 *Last one	8
Lemon tart Italian meringue, Chantilly	9
Jam steamed sponge vanilla custard	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 / 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.