

Dinner 24th April

Starters

Yellowfin tuna sashimi daikon, pink ginger, soy sauce, wasabi	10
Seared King Scallops Norfolk carrot & maple, pancetta	15
Smoked red beetroot whipped mascarpone, granola, spring onion, dill, horseradish	8
Sumac oyster mushrooms flatbread, cucumber, tomato, onion, yoghurt	9
Ashby Farm asparagus poached hen's egg, wild garlic oil	10
Norfolk Lamb sweetbreads potato, onion, peas, pan jus	11

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

Plant Based Burger** pickles, lettuce, tomato, garlic mayo	18
---	----

**vegan friendly buns & cheese available

Farrow Farm Pork & Iberian ham lettuce, tomato, pickles, chorizo jam	20
---	----

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

Mains (include a side dish)

North East Atlantic Wolf Fish pomme rosti, mixed greens, dill cream sauce	24
--	----

Tofu koftas cannellini bean puree, pickled red cabbage, asparagus, pomegranates, dukkah	22
--	----

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	25
---	----

would keep for herself. We recommend medium rare. House Chimichurri, watercress

Add garlic king prawns £7

Cumin roasted aubergine saag aloo, pickled onion & chillies, mint yoghurt	22
--	----

Calves Liver pomme mousseline, pancetta, onion, pan jus	23
--	----

Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, peppercorn sauce	28
--	----

Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	22
---	----

Cranoe Farm rack of lamb dauphinoise potato, green beans, redcurrant sauce	30
---	----

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 cauliflower

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
---	---

Tonka bean & cinnamon poached pear fruit & mixed nut granola, sorbet	7
---	---

Lou's tiramisu	8
-----------------------	---

Gypsy Tart raspberries, Chantilly	9
--	---

Vanilla Basque cheesecake raspberries	9
--	---

Affogato ; 2 scoops of vanilla ice cream & espresso	6
--	---

Tomme d'Ariondaz apricot & orange chutney, crackers, celery & grapes	7
---	---

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.