

Lunch 2nd April

Starters

Yellowfin tuna sashimi 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
King oyster mushroom beetroot, miso, pine nuts, onion, chillies	9
Pata Negra Iberian Paleta Jamon garlic toasted sourdough	16
House cured salmon celeriac remoulade, rapeseed oil *Last one	10

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

Salt Beef Deli Monterey Jack, mustard mayonnaise, lettuce, pickles, sweet onion, malted bloomer	10
Charred Halloumi tarragon mayonnaise, rocket, onion, peppers, Karaway Bakery brioche	10
Hot Smoked Salmon dill cream cheese, cucumber, rocket, open malted bloomer	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 **vegan friendly buns & cheese available	18
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)

Mediterranean Stonebass crayfish & spinach risotto, pepper herb salsa	26
Miso glazed celeriac sweetcorn pancake, carrot remoulade, tahini yogurt, poached hen's egg	21
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	25
Add garlic king prawns £7	
Red pepper romesco & roasted chickpea tenderstem broccoli, almonds, tahini yoghurt	21
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, peppercorn sauce	28
Chargrilled Chicken Caesar gem lettuce, dressing, parmesan, bacon, anchovies, croutons	21

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
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
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.