

Lunch 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

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

Smoked pulled Pork coriander aioli, lettuce, tomato, pickled cabbage, Karaway Bakery Brioche	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 fried 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
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	

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)

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 mariniere 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
Cumin roasted aubergine saag aloo, pickled onion & chillies, mint yoghurt	22
Hereford Beef 12oz flat iron steak mushrooms, tomato, onion, peppercorn sauce	28
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
Mange tout, 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
Vanilla & cinnamon poached pear fruit & mixed nut granola, sorbet	7
Gypsy Tart raspberries, Chantilly	9
Lou's tiramisu	8
Affogato ; 2 scoops of vanilla & espresso	6
Tomme d'Ariondaz 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.