



Starters

Soup of the day , garlic croutons	£5.95
Goats cheese panna cotta , candied walnuts, beetroot, apple & radish bitter leaf salad	£7.50
Smoked haddock , bacon, leek, crème fraiche, cheddar tart, confit egg yolk & hollandaise	£8.00
Treacle braised ham hock, chicken & celeriac mosaic , celeriac remoulade & barbeque apple puree, served with sour dough croute	£8.50
Red cabbage cured salmon , horseradish crème fraiche, fennel, walnut cress, crisp quinoa & red cabbage ketchup	£9.00
Beef bresaola , pear, lemon & black pepper dressing & rocket	£9.00
Half a dozen Brancaster Staithe oysters , natural or tempura with sweet chilli sauce	£14.00

Mains

Winter vegetable tart , rocket & walnut pesto & aged parmesan	£13.50
Pan seared guilt head of bream , toasted bulgar wheat, bok choy, crushed squash & pernod cream	£16.95
Cranberry crusted cod , citrus roasted fennel, Parisienne potatoes, sauté greens & bacon	£17.50
Wild mushroom stuffed truffle chicken supreme , dauphinoise potatoes, red wine braised salsify, cavolo nero, artichoke puree & red wine jus	£17.50
Braised beef cheek , truffle polenta cake, kale, glazed carrots & red wine jus	£17.95
28 day aged 8oz Rump steak , served with hand cut chips & dressed leaves	£18.50
28 day aged 10oz Sirloin Steak , served with hand cut chips & dressed leaves	£23.95

Add smoked garlic butter £1.00, green peppercorn £2.50 or red wine jus £2.50

Sides

Roasted red onion, squash, kale & toasted pine nut salad	£3.50
Smoked garlic butter new potatoes	£3.95
Orange glazed carrots & parsnips	£3.95
Sauté brussel sprouts & chestnut beurre noisette	£3.95
Hand cut chips	£3.95

Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server. An optional 10% service charge will be added to your bill. Gratuities are shared equally.