



Starters

Soup of the day , garlic croutons	£5.95
Confit Jerusalem artichokes , citrus gel, miso roasted artichoke & sunflower seed puree	£7.50
Smoked chicken terrine , caramelised pineapple puree, compressed pineapple, pickled walnut, crisp sage & toasted sour dough	£7.95
Carpaccio of beef pastrami , piccalilli gel, garlic croutons, pickled vegetables & baby watercress	£8.50
Cured seabass ballotine , tomato consommé, tarragon oil, lemon aioli, pickled shallot & cockles	£8.50
Smoked salmon roulade , grapefruit gel, torched grapefruit, avocado puree & shaved radish	£8.95
Half a dozen Brancaster Staithe oysters , natural or tempura with sweet chilli sauce	£14.00

Mains

Charred tandoori marinated cauliflower , roasted red pepper coulis, salsa verde, toasted almonds & spiced falafel	£14.95
Brown butter roasted cod , rosemary & garlic marinated heirloom tomatoes, crispy panko bocconcini, sauté spinach & kohlrabi split herb sauce	£18.50
Pan fried pork belly , pork cheek croquette, pomme puree, pickle roasted onion & pan jus	£18.95
Honey glazed duck breast , fennel & dill puree, duck fat confit potato, balsamic macerated fig & red wine jus	£22.95
Butter poached halibut , baby potatoes, curried clam velouté & sauté samphire	£23.95
28 day aged 8oz Rump steak , served with hand cut chips & dressed leaves	£19.95
28 day aged 10oz Sirloin Steak , served with hand cut chips & dressed leaves <i>Add smoked garlic butter £1.50, green peppercorn £2.50 or red wine jus £2.50</i>	£24.95

Sides

Rocket, sun blushed tomato & red onion salad	£3.50
Tandoori roasted cauliflower	£3.50
Smoked garlic butter new potatoes	£3.95
Treacle glazed carrots	£3.95
Hand cut chips	£3.95
Buttered green beans & toasted almonds	£4.50

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.