

## Starters

<b>Soup of the day</b> , garlic croutons	£5.95
<b>Confit Jerusalem artichokes</b> , citrus gel, miso roasted artichoke & sunflower seed puree	£7.50
<b>Woodview Farm pork terrine</b> , black pudding, apple puree, sage & onion brioche	£7.95
<b>Carpaccio of beef pastrami</b> , piccalilli gel, garlic croutons, pickled vegetables & baby watercress	£8.50
<b>Smoked seatrout</b> , heritage beetroot, horseradish & puffed rice granola	£8.50
<b>Crayfish &amp; crab cake</b> , watercress sauce, oyster & lemon aioli	£8.95
<b>Half a dozen Brancaster Staithe oysters</b> , natural or tempura with sweet chilli sauce	£14.00

## Mains

<b>Charred tandoori marinated cauliflower</b> , roasted red pepper coulis, salsa verde, toasted almonds & spiced falafel	£14.95
<b>Pork tenderloin</b> , celeriac fondants, kirsch cherries, buttered greens & mustard seeds	£17.95
<b>Pan roasted cod</b> , baby potatoes, curried clam velouté & sauté samphire	£18.50
<b>Short rib of beef</b> , spinach puree, potato rosti, roasted onion, mushroom & beef jus	£18.95
<b>Butter poached halibut</b> , beurre noisette roasted cauliflower, sauté greens caper & lemon crumb & cauliflower velouté	£22.50
<b>28 day aged 8oz Rump steak</b> , served with hand cut chips & dressed leaves	£19.95
<b>28 day aged 10oz Sirloin Steak</b> , 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

<b>Rocket, sun blushed tomato &amp; red onion salad</b>	£3.50
<b>Smoked garlic butter new potatoes</b>	£3.95
<b>Treacle glazed carrots</b>	£3.95
<b>Hand cut chips</b>	£3.95
<b>Buttered green beans &amp; toasted almonds</b>	£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.*