



Starters

Soup of the day , garlic croutons	£5.95
Spiced falafel , salted lemon yoghurt, sun blushed tomato, rocket & marinated bocconcini	£7.50
Cured & torched mackerel , smoked mackerel bonbon, cucumber, apple & lemon aioli	£8.50
Beef cheek croquette , kohlrabi remoulade, bitter leaf & Guinness aioli	£8.50
Confit chicken leg, wild mushroom & tarragon terrine , mushroom mousse, brioche crumb, prune ketchup & hazel nut dressing	£8.95
Trio of salmon , wasabi pea puree, crème fraiche, pickled mooli & radish	£9.95
Half a dozen Brancaster Staithe oysters , natural or tempura with sweet chilli sauce	£14.00

Mains

Red lentil nut roast , seared vegetable pin wheel, buttered kale & spiced carrot cream	£14.95
Oven baked seabass fillet , barbeque broccoli, spring onion gnocchi, lemon emulsion, pickled baby onions & broccoli puree	£17.95
Pork tenderloin , charred spring cabbage, thyme fondant, shallot puree, cider compressed pear & pan jus	£18.95
Roasted rump of lamb , glazed shoulder, truffled mushroom relish, sauté greens, treacle salt baked carrot & red wine jus	£21.95
Lemon sole , butter roasted celeriac, ginger crumb, Champagne grapes, purple sprouting broccoli apple & celeriac cream	£24.95
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	£23.95

Add smoked garlic butter £1.50, green peppercorn £2.50 or red wine jus £2.50

Sides

Rocket, sun blushed tomato & red onion salad	£3.50
Spring cabbage & crispy shallot	£3.95
Smoked garlic butter new potatoes	£3.95
Parmesan & truffle polenta	£3.95
Treacle glazed carrots	£3.95
Sauté broccoli & toasted almonds	£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.