

## Starters

Soup of the day	£6.00
Yeast honey glazed celeriac, walnut flapjack, goats cheese, celery & apple salad	£7.50
Seabream ceviche, toasted hazelnuts, yoghurt, grapes & sea herbs	£8.00
Scorched breast of pigeon, shallot puree, sauté wild mushrooms, pickled blackberry & filo crisp	£8.00
Smoked haddock fish cake, leek vichyssoise, smoked confit egg yolk & comte crisp	£8.50
Guinea fowl & ham hock terrine, port & bacon ketchup & beer pickled onions	£9.00
Half a dozen Brancaster Staithe oysters, natural or tempura with sweet chilli sauce	£14.00

## Mains

Roasted Jerusalem artichoke & truffle risotto, comte & crisp sage	£14.00
Basil gnocchi, pomodoro sauce, parmesan crisp & smoked ricotta	£15.50
Pan fried cod, roasted artichoke velouté, pancetta, button mushroom & brassica fricassee	£18.50
Honey roasted duck breast, duck leg pastilla, candied fennel seeds, pot roasted salsify, carrot puree & five spice jus	£22.00
Oven baked halibut, miso roasted cauliflower, endive marmalade, hazelnut & chive crumb	£22.50
Blackberry & coffee sirloin of beef, beef dripping potato, crapaudine beetroot, crispy beef fat & stilton	£24.00
28 day aged cola glazed 8oz Rump steak, served with hand cut chips & dressed leaves	£21.00
28 day aged cola glazed 12oz Rib Eye 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>	£26.00

## Sides

Rocket, sun blushed tomato & red onion salad	£3.50
Smoked garlic butter new potatoes	£4.00
Glazed carrots & smoked ricotta	£4.00
Hand cut chips	£4.00
Thyme roasted beetroot	£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.*