



Starters

Soup of the day , garlic croutons	£5.95
Chilled tomato jelly , marinated feta, semi dried cherry tomatoes, black olive caramel	£6.95
Soya glazed mackerel , pickled cucumber, dashi jelly, mooli & squid ink cracker	£7.50
Smoked chicken terrine , fermented ginger & chilli mango, whipped goats cheese & sour dough croute	£7.95
Cured seatrout , shaved fennel, sweet & sour beetroot & beetroot ketchup	£7.95
Malaysian lamb samosa , asian slaw, charred pineapple & burnt lime gel	£8.50
Half a dozen Brancaster Staithe oysters , natural or tempura with sweet chilli sauce	£12.95

Mains

Root vegetable roulade , wild mushroom relish, salsa verde, chargrilled broccoli & parmesan crisp	£13.95
Pan fried gilt head seabream , smoked broccoli puree, salt baked celeriac, charred purple broccoli & clam vinaigrette	£15.50
Macha crusted cod , white bean, pearl onion, pancetta & mushroom ragu & water cress aioli	£16.50
Wild mushroom & roasted tenderloin pork , ham hock & potato terrine, hispi sauerkraut barbeque apple puree, crispy ham & red wine jus	£16.95
Pan roasted rump lamb , crispy lamb belly, rainbow chard, goats cheese, pomme puree & salsa verde	£17.95
28 day aged 8oz Rump steak , served with hand cut chips & dressed leaves	£17.95
28 day aged 10oz Sirloin Steak , served with hand cut chips & dressed leaves	£23.95

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

Sides

Rocket, cherry tomato, roasted red onion salad & balsamic dressing	£2.95
Garlic sautéed new potatoes	£3.50
Honey glazed carrots & parsnips	£3.50
Hispi cabbage, almond beurre noisette & goji berries	£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.