



Starters

Soup of the day , garlic croutons	£5.95
Heirloom tomato salad caprice , parmesan millefeuille, basil & tomato gel	£6.95
Ham hock & pork pate , piccalilli gel, dill pickled vegetables & pork quaver	£7.95
Haddock & leek fish cake , sauté spinach, slow poached hens egg & chive hollandaise	£8.50
House smoked duck breast , confit leg bon bon, spiced cherry ketchup, fennel & cucumber salad	£8.50
Cider cured salmon , Cromer crab, beetroot gazpacho, avocado puree & chicory	£8.95
Half a dozen Brancaster Staithe oysters , natural or tempura with sweet chilli sauce	£12.95

Mains

Sweet & sour ratatouille stuffed globe artichoke , herb crumb, red pepper, chimichurri pea & parmesan fritter	£13.95
Rarebit crusted hake , hasselback potatoes, roasted artichoke & sauté spinach	£16.50
Grilled fillets of plaice , potato, pea & baby gem fricassee, warm tartare sauce, malt vinegar potato puffs	£16.95
Pan roasted chicken supreme , smoke paprika chicken leg kiev, thyme fondant, runner beans, roasted garlic & spinach aioli	£17.50
Thyme roast rump cap of beef , gremolata, beef fat & polenta cake, charred baby gem & red pepper jam	£17.95
28 day aged 8oz Rump steak , served with hand cut chips & dressed leaves	£18.50
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.