



Starters

Soup of the day , garlic croutons	£5.95
Sweetcorn & spring onion fritter , cured egg yolk, truffled mushrooms & sweetcorn veloute	£6.95
Pan fried belly of pork , black pudding disc, celeriac & wholegrain mustard remoulade, apple & elderberry gel	£7.95
Chicken liver parfait , port jelly, burnt orange & chicory salad & warm brioche	£8.50
Citrus cured mackerel , smoked mackerel horseradish rilette, carpaccio of beetroot, pickled cucumber & sourdough croute	£8.50
Seatrout pastrami , bitter leaf, blood orange & pistachio dressing	£8.95
Half a dozen Brancaster Staithe oysters , natural or tempura with sweet chilli sauce	£12.95

Mains

Chargrilled cauliflower , smoked cheddar croquette, crispy kale, maple roasted sweet potato & toasted pine nuts	£13.95
Chorizo crusted pollock , peppernade, saffron pomme puree & sauté spinach	£16.95
Pan seared salmon , butter & white bean cassoulet, rainbow chard & confit fennel	£17.50
Pan roast breast of pheasant , truffle gnocchi, brussel sprouts, confit leg croustillant, truffle mushroom & squash puree	£17.50
Slow roast venison haunch , potato hot pot, burnt savoy cabbage, red wine braised salsify & blackberry jus	£18.95
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 smoked garlic butter £1.00, green peppercorn £2.50 or red wine jus £2.50

Sides

Roasted red onion, squash, mixed leaf & toasted pine nut salad	£2.95
Smoked garlic butter new potatoes	£3.50
Orange & parsley glazed carrots	£3.50
Curly kale, sage & almond butter	£3.50
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.