

Maldon Rock Oysters

Shallot vinegar // Tempura

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

Starters

Butternut squash & goat's cheese ravioli, burnt butter & sage 9.5

Binham Blue & nashi pear salad, radicchio, pickled walnut 8.5

Dorset clam chowder, chorizo croutons, lobster oil 10

Herefordshire beef carpaccio, capers, rocket, parmesan, aioli 11

Staithe Smokehouse salmon, crème fraîche, rye 10.5

Mains

Brancaster Staithe moules marinières 11.5 / 18.5

Flat iron steak, Lyonnaise onions, dauphinoise, Madeira sauce 25

Smoked cherry tomatoes & aubergine gnocchi, lemon dressed rocket 18

Fish pie, parmesan mash, saffron & parsley cream 18

Potato crumbed cod, pea puree, tartare salsa 18.5

Norfolk chicken supreme, barley orzotto, autumnal greens, hazelnuts 24

Sandringham Estate venison loin, Jerusalem artichoke, pickled fig, cocoa nibs 32

Beef & pork burger, streaky bacon, smoked cheddar, burger sauce, fries 18.5

Line caught whole market fish, caper & parsley butter, fennel salad 28

Sandwiches

Served on focaccia with crisps & rocket

Whipped smoked salmon 12 Roast chicken & spring onion mayo 11 Goat's cheese & hot honey 9.5

Sides

Tempura vegetables, lemon aioli 5.5

Rocket, nashi pear, parmesan 5

Roasted carrot, dukkha, goats cheese 5.5

Steamed broccoli, & lemon oil 5

Jerusalem artichoke, spinach, raisin, honey 5

Triple cooked chips or skinny fries 4.5

Add parmesan & truffle 1.5