

Nibbles

- Mixed olives 5
- Whipped ricotta, candied lemon, flatbread 8.5
- Kaarage chicken, pickled vegetables 10.5

Starters

- Smoked duck breast, pickled cherries, toasted almonds 12
- Cromer crab tartlet, whipped avocado, yuzu 11.5
- Herefordshire beef carpaccio, dressed watercress, parmesan 12
- Staithe Smokehouse salmon, cucumber, citrus 13
- Poached Yorkshire rhubarb, chicory, pangrattato 9

Roasts

- All of our roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding & red wine gravy*
- Herefordshire roast beef, creamed horseradish leeks 24
- Roast Norfolk chicken supreme 23
- Roast cauliflower steak, cheese sauce 18.5
- Priors Hall Farm pork loin, crackling 23

Mains

- Norfolk chicken breast, barley, rhubarb & beetroot salad, green goddess 19
- Poached chalk stream trout, beurre blanc, spring greens 28
- Heritage tomato & burrata panzanella salad 18

Sides

- Rosemary roast potatoes, gravy 5.5
- Norfolk peers, lemon & mint 5
- Spring greens, pea & parmesan 5
- Cauliflower & cheese 5
- Tempura seasonal vegetables, aioli 5
- Triple cooked chips or skinny fries 4.5 *Add parmesan & truffle 1.5*