

Nibbles

British Rock Oysters, shallot vinegar // tempura 4 each

Whipped ricotta, candied lemon, flatbread 8.5

Mixed olives 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

Mains

Pressed aubergine, garlic cream, toasted buckwheat 20

Poached chalk stream trout, beurre blanc, spring greens 28

Cromer crab & crayfish linguini, fennel, chilli, pangrattato 23

Norfolk Chicken ballotine, leek & Norfolk peer fricassee, morel sauce 26

Wolterton lamb rump, smoked romesco, spring vegetables 32

Line-caught whole market fish, fennel salad, caper butter MP

Herefordshire 40-day aged sirloin, watercress, red wine jus 38

700g Ribeye steak, wild mushrooms & spinach, peppercorn sauce, *add 2 sides* 95

Sides

Norfolk peers, lemon & mint 5

Spring greens, pea & parmesan 5

Roast brassicas & smoked almonds 5

Panzanella salad 5

Tempura seasonal vegetables, aioli 5

Triple cooked chips or skinny fries 4.5 *Add parmesan & truffle* 1.5