

Maldon Rock Oysters

Shallot vinegar // Tempura & sweet chilli

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

Starters

Honey Ricotta, candied lemon, poppy seeds, lavosh bread v 9.5

Staithe Smokehouse Salmon, horseradish, spring pickles 11.5

Lamb & Black Pudding Terrine, cassis & port reduction, apple salad 11.5

Herefordshire Beef Carpaccio, rocket, parmesan, capers, aioli 12.5

Cromer Crab & Avocado, pomme dauphine, lobster bisque 12

Sunday Roasts

All of our roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding & red wine gravy

Herefordshire Roast Beef, creamed horseradish leeks 24

Free Range Norfolk Chicken Supreme, lemon butter 23

Roast Cauliflower Steak, chermoula 18.5

Priors Hall Farm Pork Loin, crackling & apple 23

Mains

Citrus & Ricotta Gnocchi, spring peas, king oyster mushrooms, truffle v 19

Avocado & Buckwheat Salad, wild rocket, lemon vinaigrette, coconut labneh v,ve 16.5

Line Caught Whole Market Fish, caper & parsley butter, fennel salad 28

Beer Battered Haddock, triple cooked chips, truffled pea puree, curry dip, tartare sauce 19.5

Sides

Blackened Hispi Cabbage, romesco sauce v 5.5

Fox Garden Salad, pickled onion, cherry tomato v,ve 5

Tempura Vegetables. lemon aioli, v 4.5

Shaved Fennel Salad, fennel fronds v 5

Cauliflower & Broccoli Cheese v 5

Crispy Norfolk Peer Potatoes, aioli v 5

Rosemary Roast Potatoes, gravy 5.5

Triple Cooked Chips 5.5/**Skinny Fries** v,ve 4.5 add truffle parmesan 1