



Nibbles

Mixed olives £5 *GF, VG*

Warm breads, balsamic & olive oil £5 *GFA, VG*

Goats cheese bon bon's, truffle honey £5.95

Honey & mustard glazed mini sausages £6.95

Tempura oysters 3 - £9 | 6 - £18 | 12 - £29

Wasabi mayonnaise, lime pickled chilli & ginger

Small plates

Black pudding & Norfolk Dapple croquettes £8.95

Homemade brown sauce

Soft shell crab £8.95

Sriracha mayo, spring onion, chilli & sesame

Homemade Soup £7.95

Warm crusty bread

Smoked mackerel pate £7.95

Cucumber & dill salad, toasted bread

Smokey Corn 'ribs' £7.95 *VGA*

Sriracha Mayo

Wild mushroom arancini £8.95 *VGA*

Truffle mayo, parmesan

Mains

Homemade pie £19.95

Mash, seasonal vegetables, Woodforde's Ale gravy

Or Norfolk Peer potatoes & leaf salad

(Please allow 20 minutes cooking time)

Norfolk beef burger £17.95 *GFA*

Two 4oz beef burgers, Albion rarebit, bacon jam, gem, Woodforde's beer battered onion ring, skin on chips

+ *Truffle & parmesan fries £2*

10oz Ribeye steak £29 *GFA*

Roasted vine tomatoes, garlic mushroom, hand cut chips, garlic butter

Cumberland sausage wheel £17.50

Bubble & squeak, creamed leeks, red wine gravy

Buttermilk chicken burger £17.95

truffle mayo, gem, skin on chips

Maple glazed bacon chop £18.95

Hash brown, crispy hen's egg, pineapple & chilli

Coley fillet £21.95

Cromer crab beignet, crushed sea salt new potatoes, tender – stem broccoli, samphire, caper Beurre Blanc

Seafood chowder £18 *GF*

Cod, salmon, haddock, prawns, creamy leek velouté, new potatoes, dill & chive

+ *side of bread for £3*

Woodforde's beer battered haddock £17.95 *GFA*

Skin on chips, tartare sauce, mushy peas, katsu sauce

Indian spiced bean burger £15.95 *VGA*

Vegan brioche bun, Riata, Blakeney leaf, hand cut chips

Roasted aubergine and tomato gnocchi £16.95 *VG*

Vegan nduja, sundried tomatoes, herb oil, walnut pesto

Sides

Mixed leaf salad £4 New potatoes £4

Beer battered onion rings £5 Skin on chips £5 *GFA*

Fries £4 *GFA* Truffle & parmesan fries £6 *GFA*

Desserts

Apple & Burnham Thorpe blackberry crumble £8.95

Vanilla custard

Apricot & thyme buttermilk pannacotta £8.95

Sticky toffee pudding £9

Butterscotch sauce, clotted cream ice cream

Triple chocolate brownie £9

Sea salted caramel ice cream

Affogato £7.95 *GF*

2 Scoops local Norfolk vanilla ice cream, hot Green Farm espresso

Cheese board £12.95

Binham blue, Baron Bigod, Norfolk dapple, tracklements

Allergy & intolerance information is available on request. Please make us aware of any food allergies and intolerances before you order, we will do our best to accommodate. V = Vegetarian, VG = Vegan, VGA = Vegan adaptable. GF = gluten free, GFA = gluten free adaptable. Weights, where stated are approximate, and uncooked.