



Sunday sample menu

Nibbles

Mixed olives £4 *GF, VG*

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

Beer pickled cockles £6.95

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

Wasabi mayonnaise, lime pickled chilli & ginger

Small plates

Garlic and chilli king prawns £10.95

Wasabi mayonnaise

Pork rillettes £8.95

Piccalilli, brioche toast

Wild mushroom arancini £8.95 *VGA*

Truffle mayonnaise, parmesan

Cured chalk stream trout £9.95 *GF*

Horseradish cream, beetroot puree

Soft shell crab £10.95

Sriracha mayonnaise, spring onion, chilli & sesame

Mains

Pork Loin £18 *GFA*

Roast Sirloin £20 *GFA*

**Miso, mushroom, butternut squash & spinach pie
£18** *VG*

Roast potatoes, cauliflower cheese, glazed root
vegetables, kale, Yorkshire pudding, gravy

Seafood chowder £18 *GF*

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

Dressed Cromer crab £19.95 *GFA*

Mackerel potato salad, Blakeney leaf, warm bread

Vegan buttermilk 'chicken' burger £17.50 *VG*

Sriracha mayonnaise, vegan slaw, gem, fries

Sides

Skin on hand cut chips £5 *GFA*

Truffle and parmesan fries £6 *GFA*

Warm bread & butter £2.50 *GFA*

Fries £4 *GFA*

Mackerel potato salad £6

Desserts

Lemon Posset £8.95

Homemade lavender shortbread

Sticky Toffee Pudding £9

Butterscotch sauce, clotted cream ice cream

Tiramisu £8.95

Tia maria cream

Affogato £7.95 *GF*

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

Homemade apple pie £8.95

custard

Potted Blue Cheese £10.95 *GFA*

Artisan crackers, grapes, quince, celery, apple

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. Dishes can be modified to gluten free or vegan. We are happy to accommodate where possible. Weights, where stated are approximate, and uncooked.