

Nibbles

Mixed olives £5 *GF, VG*

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

Salt & Vinegar cockle popcorn £5.95

Goats cheese bon bons, truffle honey £5

Tempura oysters 3 - £11 | 6 - £20 | 12 - £37 *GFA*

Wasabi mayonnaise, lime pickled chilli & ginger

Small plates

Smoked salmon £9.95 *GFA*

Beetroot, horseradish, homemade toasted soda bread

Crab beignet £8.95

Black garlic mayonnaise, aged parmesan

Homemade Soup £7.95 *GFA*

Warm crusty bread

Wild mushroom arancini £8.95 *VGA*

Truffle mayo, parmesan

Black pudding & Norfolk Dapple croquettes £9

Brown sauce, apple ketchup

Mains

Homemade pie £19.95

Mash, seasonal vegetables, Woodforde's Ale gravy
Vegetarian option – Sweet potato, thyme & goat's cheese

Confit duck leg £21

Potato rosti, Norfolk heritage carrots, braised red cabbage, duck croquette, duck jus

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

Seafood chowder £18.95 *GF*

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

+ *Side of bread for £3*

Wells-Next-The-Sea ½ Lobster thermidor £26.95 *GF*

Blakeney leaf, sea salt fries

+ *Truffle & parmesan fries £2*

Brancaster Mussels £10.95/ £17.95 *GFA*

Moules marinière or Bacon, Albion Stout & Leek

Warm crusty bread

Woodforde's beer battered haddock £17.95 *GFA*

Skin on chips, tartare, mushy peas, katsu

Indian spiced bean burger £15.95 *VG*

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

Roast pumpkin & miso gnocchi £16.95 *VG*

Walnut pesto, crispy sage, pumpkin seeds

Sides

Blakeney leaf salad £4 Fries £4 *GFA*

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

Truffle & parmesan fries £6 *GFA*

Desserts

Sticky toffee pudding £9

Butterscotch sauce, clotted cream ice cream

'Old School' Pineapple upside-down cake £9

Vanilla custard

Spiced vanilla Crème Brûlée £9

Pistachio & almond biscotti

Triple chocolate brownie £9 *GFA*

Sea salted caramel ice cream

Spiced Pear Frangipane £9

Stem ginger ice cream

Affogato £7.95 *GFA*

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

+ *Your favourite liqueur from £3.95*

Cheese board £12.95 *GFA*

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.