



Snacks

Pitted Nocellera olives	£4
Chicken roasted nuts	£4
Brancaster Oysters - each	£3
Chilli bites	£3
Wasabi peas	£3
Fennel salami	£3.50

Classics

Six Brancaster oysters, shallot vinegar	£18
Brancaster mussels, Moules mariniere sauce	£12/£18
10oz rump steak, caramelised onion, hash brown, parsley emulsion, Béarnaise sauce	£32
Beer battered haddock & chips, minted garden peas, tartare sauce	£18
Tonka bean crème brûlée	£7
Colston Basset, Tunworth, Black Cow, malt loaf, crackers, membrillo	£14

Sample Dinner Menu

Crispy ham hock terrine, date ketchup, roasted garlic aioli, Rye bread	£9
Roasted Jerusalem artichoke, artichoke puree, goats cheese cream, candied hazelnuts	£8
Titchwell cured salmon gravadlax and King prawn tartlet cucumber relish, beetroot ketchup, keta	£10
Venison loin, honey roasted celeriac, parsnip purée, potato and thyme terrine, venison sauce	£31
Filleted plaice, roasted cauliflower, cauliflower puree, braised leeks, café de Paris beurre blanc	£27
Roasted cauliflower, caramelised cauliflower puree, braised leeks, Parmesan cheese mousse	£20
Sides	
Dressed leaf salad – radicchio, frisée and bulls blood	£4
Chips, Parmesan cheese and shallot	£4
Norfolk Peer potatoes, rosemary and garlic butter	£4
Buttered Hispi cabbage, toasted almonds	£3
Salted caramel tart, vanilla ice cream	£10
Yoghurt and buttermilk pannacotta, mixed berry compote, strawberry sorbet	£9
Dark chocolate fondant, salted caramel ice cream	£10