



### Snacks

Nocellero olives	£4
Chicken roasted nuts	£4
Chilli bites	£3
Wasabi peas	£3
Brancaster Oysters - each	£3
Black pepper & garlic salami	£3.50

### Classics

Six Brancaster oysters, shallot vinegar	£18
Brancaster mussels, Moules mariniere sauce	£12/£18
Beer battered haddock & chips, minted garden peas, tartare sauce	£18
Wild mushroom and mixed herb risotto, parmesan crisp, crème fraiche	£20
Tonka bean crème brûlée	£7
Blue Monday, Tunworth, Black Cow Cheddar, membrillo, crackers, malt loaf	£14

### Sample Sunday Lunch Menu

King prawn cocktail, baby gem, Marie Rose	£10
Whipped chicken liver parfait, baked apple purée, mixed seed, rye bread	£9
Marinated beetroot, basil pesto, goats cheese, candied walnuts	£8
Roasted beef rump, roasted potatoes, roast carrot, Yorkshire pudding and gravy	£20
Roasted chicken breast, duck fat roast potatoes, roast carrot, Yorkshire pudding and gravy	£20
Baked halibut, potato and thyme terrine, broccoli puree, Café de Paris beurre blanc, Kings Lynn brown shrimps	£27
<b>All served with buttered greens</b>	
Chips, Parmesan cheese and shallot	£4
Norfolk Peer potatoes, rosemary and garlic butter	£4
Fresh lemon posset, clementine, Italian meringue	£9
Chocolate cremeux, Amerino cherries, almond, honeycomb	£9
Banana parfait, salted caramel, peanut streusel, almond brittle	£9