

Dinner Menu

Starters

Homemade Soup chefs bread £5.95

Spiced Sweet Potato & Avocado Mousse pesto coated zoodles (spirized courgette) toasted pine nuts £6.95 **vegan/v/gf**

Smoked Haddock & Mascarpone Gratin leek, broccoli, gruyere rarebit toast £7.95

Chicken Liver Pate crispy smoked bacon, pickled red cabbage, toasted homemade bread £6.95 **gfa**

Antipasti prosciutto stuffed with sundried tomato, mozzarella & anchovy mousse, bruschetta topped with red pepper ricotta & chorizo, marinated olives, pickled cherry peppers, homemade bread, dipping oil £8.45

Venison & Cauliflower Cheese Bon Bons pickled cauliflower carpaccio, beetroot, truffle oil £8.45

Seared Mackerel Fillet crispy garlic clams in prosciutto, baby potatoes, pickled vegetables, lemon & dill ricotta £8.95

Mains

Ale Battered Fish fat chips, tartare sauce, minted mushy peas, pine nut salad £13.95 (served in a basket...if you would prefer a plate please ask)

Mussels- Choose From Traditional Marinere or a Green Thai Sauce homemade bread, skinny fries £16.45 **gfa**

Lamb En Croute (served pink) creamed potato, glazed baby carrots & leek, radish, rosemary purple potato, cherry aspic, chocolate & lamb jus £21.95

Asian Duck & Prawn Salad teriyaki confit duck, tiger prawns, atlantic prawns, chilli, coriander, carrot, cucumber, peppers, bean sprouts, homemade bread £13.95 **gfa**

Chicken Supreme confit chicken cigar, golden baby potatoes, girolle mushrooms, baby leeks, mushroom sauce, truffle smoked pomme puree £18.95

Seabass Fillet gnocchi, chickpea, baked clam with garlic & basil, sundried tomato & petit pois cassoulet, chorizo & red pepper sauce £18.95

Miso Risotto shitake mushrooms, broccoli, beetroot, celeriac cream, miso sauce £15.45 **vegan/v/gf**

Chicken & English Garden Salad charred chicken, beetroot pickled egg, cherry tomatoes, cucumber, peas, spring onions, parsley, courgette, celery, apple, caesar dressing, homemade bread £13.95 **gfa**

Seared Salmon Fillet homemade chestnut tagliatelle, garlic mushroom gratin, mussels, spring onion, chicken jus, blackberries £19.95

Locally Reared 6oz Fillet Steak (served pink) or 10oz Ribeye (medium or well done) fat chips, onion rings, tomato, mushroom, coleslaw, blue cheese & walnut salad, garlic butter £26.50 **Add Peppercorn Sauce** £1.50 **gfa**

Homemade Beef Burger skinny fries, onion rings, coleslaw, tomato, gherkin, baby gem lettuce £12.95 **Double Stack** £3.50

Add Toppings...bacon/cheese/roasted red pepper/hog roast/jalapenos 1..£1.50 2..£2.00 3..£2.30 4..£2.60 or all 5 £3.00

Ploughman's Platter cold meats, norfolk cheese, pork pie, beetroot pickled egg, apple, celery, pickled onion, chutney, coleslaw, pine nut salad, skinny fries, homemade bread **For 1** £15.95 **For 2** £28.95

Chips 'n' Bits

Fat £2.50 **Skinny** £2.50 **Sweet Potato** £4.00

Add a Topping or Two...?

Cheese £0.50 **Pulled Pork** £1.00 **Jalapenos** £0.50

Onion Rings

For 1 £3.00 **For 2** £5.00

Homemade Bread & Butter

For 1 £0.75 **For 2** £1.50

Sides 'n' Stuff

Homemade Coleslaw £2.00

Mozzarella, Sundried Tomato & Pine Nut Salad £2.00

Blue Cheese & Walnut Salad £3.00

Buttered Rosemary New Potatoes £3.00

Side Of Veg (baby leeks, baby carrots, roasted beets & radish) £3.00

Garlic Bread £2.50

Cheesy Garlic Bread £3.00

Desserts

Cheesecake Of The Day please ask a server for today's flavour £5.95

White Chocolate & Raspberry Bread & Butter Pudding caramel crème anglais, toasted walnuts £7.95

Chocolate Bombe Trio - banana & caramel cheesecake, honeycomb

- salted caramel ganache, rocky road pieces & italian meringue

- lemon drizzle cake, compote & toasted nuts £9.95

Black Forest Gateaux raspberry & pistachio garnish £7.95

Fresh Fruit Salad strawberry & mint sorbet, mint coulis £5.95 **vegan/v/gf**

Alburgh Ice Creams honeycomb, vanilla, belgian chocolate, strawberry, **2 Scoops** £4.95 **3 Scoops** £5.95 **gf**

Cheeseboard selection of cheeses, chutney, crackers, fruit, nuts £8.95 **gfa**

P.S.....if you would like a glass of dessert wine or a glass of port we have them too!