

# Dinner Menu

## Starters

**Homemade Soup** chefs bread £6.00

**Antipasti** cured meat, chefs bread, dipping oil, sundried tomatoes, mozzarella, olives £5.95 **gfa**

**Chicken Liver Pate** honey & cider jelly, pickled red cabbage, toasted homemade bread £6.95 **gfa**

**Crab Bisque & Crab Vol Au Vent** avocado, green apple £8.95

**Assiette Of Seafood** salmon & cucumber mousse, mackerel pate & bread,  
prawn cocktail, pea blini, wood smoked salmon £9.45 **Add fries £1.50**

**Smoked Ham Hock** minted peas, crackling, broad beans, black pudding crumble, beer pickled silver skin onions £7.95 **gf**

**Cep Mushroom Gnocchi** beetroot, garlic portabella, tarragon sauce £7.45 **vegan/v**

## Mains

*Dishes with chips, choose fat chips, skinny fries or for an extra £1.50 sweet potato fries*

**Norfolk Ale Battered Fish** chips, tartare sauce, minted mushy peas, salad £13.95

**Crab Thermidor Glazed Omelette** chips, homemade bread, salad garnish £14.50 **gf**

**Cannon Of Lamb (served pink)** confit lamb koftas, ratatouille & feta bake, champ potatoes, tzatziki, broad beans, peas £19.95

**Sirloin Of Beef (served pink)** beef bourguignon suet pudding, creamed potatoes, confit vegetables, jus, beef toast with mustard butter £18.45

**Pan Seared Seabass Fillet** crab croquette, cauliflower cheese risotto, samphire, radish, beetroot textures £18.95

**Curried Honey Parsnip Arancini** (risotto balls) mango cous cous, samphire bhajis, pomegranate seeds, broad beans £16.45 **vegan/v/gf**

**Open Seafood Lasagne** homemade rainbow pasta, cod, salmon, tiger prawns, clams in crab sauce, homemade garlic dough balls £17.45

**Locally Reared Steak** chips, onion rings, tomato, mushroom, coleslaw, blue cheese & walnut salad, garlic butter

**6oz Fillet** (served pink) £24.50 **10oz Ribeye** £20.50 **Add Peppercorn Sauce** £2.50

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

**Add Toppings...**bacon/cheese/pineapple/hog roast/jalapenos 1..£1.50 2..£2.00 3..£2.30 4..£2.60 all 5 £3.00

**Ploughmans Platter** cold meats, norfolk cheese, pork pie, beetroot pickled egg, apple, celery, pickled onion,  
chutney, coleslaw, salad, chips **For 1** £14.95 **For 2** £26.95

## Salads With Homemade Bread

*all of our salads can be made gluten free by using gluten free toast rather than homemade bread - gfa*

**Garlic Tiger Prawns** smoked mackerel, spring onion & horseradish new potato salad, samphire, baby gem, dill yoghurt £12.95

**Chicken & Proscuitto** mozzarella, mint, peach, mixed leaf, samphire, walnuts, caesar dressing £12.95

**Cromer Crab Salad** whole dressed cromer crab, new potatoes, homemade bread, spinach powder £12.95

**Charred Halloumi** roasted vegetables, pickled fennel, samphire, minted peas & broad beans, tzatziki dressing £12.95 **v**

### Sides

**Homemade Coleslaw** £2.00 **Mixed Side Salad** £2.00

**New Potatoes** £3.00 **Side Of Veg** £3.00 **Garlic Bread** £2.50

**Homemade Bread & Butter**

**For 1** £0.75 **For 2** £1.50

### Chips & Rings

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

### Toppings

**Cheese** £0.50 **Pulled Pork** £1.50 **Jalapenos** £0.50

### Onion Rings

**For 1** £3.00 **For 2** £5.00

## Desserts

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

**Afternoon tea** carrot cake, victoria sponge, macaroons, pimms style parfait, lemon drizzle truffle £7.45

**Brownie Garden** chocolate brownie, berries, radish sorbet, chocolate crumble, lavender marshmallow £7.95

**Lemon Posset** caramelised white chocolate, lemon curd, blueberries, lavender meringue, homemade viennese whirl £7.45

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

**Alburgh Ice Creams** honeycomb, vanilla, belgian chocolate, white chocolate, strawberry, coffee, cherry,  
salted caramel, butterscotch, earl grey, rhubarb **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!**

All Prices include VAT at the current rate. Gratuities at your discretion. All of our food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present please ensure you speak to a member of staff if you have any allergy or intolerances before ordering.

FYI... **gf** - gluten free / **v** - vegetarian / **gfa** - can be made gluten free if requested.