

Dinner Menu

Starters

- Homemade Soup** homemade bread £6.00
- Chicken Liver Pate** toasted homemade bread, cornichons, salad garnish £6.95 **gfa**
- Antipasti** cured meats, homemade bread, dipping oil, sundried tomatoes, mozzarella, olives £5.95 **gfa**
- Tiger Prawn Curry** compressed watermelon & coriander £7.95 **gf**
- Pork Tenderloin & Parma Ham** creamed potato, baby carrot, mustard butter sauce & crackling £8.45 **gf**
- Red Mullet** flaked cod & spring onion risotto, sweet & sour pepper sauce £7.95 **gf**
- Butternut Squash Veloute** sauted cep mushrooms, parmesan crisps, mushroom & truffle bon bon £7.45 **vegan/v/gf**
- Assiette Of Seafood** seabass, crispy salmon fishcake, mackerel pate, smoked salmon, crayfish, white wine & herb sauce, homemade bread
For 1 £9.45 **For 2** (served on two separate dishes) £17.95 **Add Fries** £1.50

Mains

dishes with chips...choose fat chips, skinny fries or for an extra £1.50 why not have sweet potato fries

- Chefs Mussels Of The Week** (ask for this weeks flavour) served with homemade bread & skinny fries **Small** £9.95/**Large** £17.95
- Norfolk Ale Battered Fish** chips, tartare sauce, minted mushy peas, salad £13.95
- Best End Of Lamb** cannon of lamb, confit shoulder, fondant potato, provencale vegetables, spinach, rosemary & basil jus £19.95
- Rolled Beef Brisket** roasted baby new & sweet potatoes, baby turnips, radish, carrots, brown ale butter sauce £18.45 **gf**
- Seabass Fillets** roasted celeriac potato cake, confit radish, beetroot, spinach, chestnut sauce £18.95
- Locally Reared Steak** chips, onion rings, tomato, mushroom, garlic butter
- 10oz Ribeye** £20 **6oz Fillet** (served pink) £24 **Add Peppercorn Sauce** £2.50
- Homemade Beef Burger** chips, onion rings, coleslaw, tomato, gherkin, baby gem lettuce £12.95 **Double Stack** £3.00
- Add Toppings...**bacon/cheese/chorizo/chilli/jalapenos 1..£1.50 2..£2.00 3..£2.50 4..£3.00 all 5 £4.00
- Smoked Tofu, Lemongrass & Fennel Parcel** sesame & poppy seed crushed potatoes, tenderstem broccoli, pickled spirialized vegetables, ginger & teriyaki sauce £16.45 **vegan/v**
- Chicken Penne Pasta** pea pesto, portabella mushroom, broad beans, spinach, parmesan & toasted garlic shards £17.45
- 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

- Tiger Prawn And Smoked Salmon** lemongrass pickled potatoes, pressed cucumber, avocado gel, seeded brittle £12.95
- Red Pepper Ricotta Mousse** charcoal yoghurt mayonnaise, smoked cheddar shards, chickpeas, heirloom tomatoes £12.95 **v**

Chips & Rings

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

Toppings

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

Onion Rings

For 1 £3.00 **For 2** £5.00

Sides

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

New Potatoes £3.00 **Side Of Vegetables** £3.00

Garlic Bread £2.50 **Cheesy Garlic Bread** £3.00

Homemade Bread & Butter

For 1 £0.75 **For 2** £1.50

Desserts

- Sable Breton** berries, vanilla cream, vanilla ice cream, candied nuts £7.45
- Toffee & Chocolate** sticky toffee pudding, chocolate, banana & caramel parfait, baked white chocolate, warm butterscotch sauce £7.95
- Fresh Fruit Salad** mint & cucumber sorbet, mint coulis £5.95 **vegan/v/gf**
- Raspberry & Lemon Chocolate Millefeuille** white chocolate ice cream, nougatine £7.45
- Cheesecake Of The Day** please ask a server for today's flavour £5.95
- Alburgh Ice Creams** honeycomb, vanilla, strawberry, belgian chocolate, figgy pudding **2 Scoops** £4.95 **3 Scoops** £5.95 **gf**
- Cheeseboard** selection of cheese, 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!