

# menu

## aperitif

<b>blackberry &amp; thyme fizz</b>	8
blackberry, thyme vodka, prosecco	
<b>estrella inedit</b>	4.7
a lager, wheat beer blend made in collaboration with elbulli. Great food beer with lots of fruity floral notes and a creamy fresh finish	
<b>seedlip garden &amp; elderflower</b>	4
this non alcoholic distilled spirit is made the same way as gin except its alcohol free, we serve with elderflower and cucumber for a refreshing twist	

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## snacks

fishcake, tartar sauce	5	
spiced smoked nuts	4	
richard's smoked salmon	4	
caramelised onion & goats cheese toastie	4	
"norfolk charcuterie", pickles select from the following:		
saucisson	salami with garlic & onion	4
nelson's ghost	salami with ghost chilli	4
pork & olive salami	pork salami with olive	4
chorizo	pork salami flavoured with smoked paprika	4

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## starters

<b>ox cheek</b>	carrot, celery, truffle potato mousse, lincolnshire poacher	9
<b>carrot,</b>	savoury carrot cake, caraway, yogurt, raisin	7
<b>mackerel,</b>	broccoli, radish, pancetta, apple	8
<b>pigeon,</b>	breast, celeriac, spinach, blackberry	7
<b>roasted squash soup,</b>	sage oil	7
<b> Cromer lobster,</b>	tail, mousse, sweetcorn, almond	9

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## mains

<b>beef,</b>	strip loin, braised cheek, leek, milk stout, fermented cabbage	21
<b>line caught cod,</b>	seaweed potato, kale, curry, capers	17
<b>pork,</b>	belly, carrot, black pudding, gooseberry	19
<b>halibut,</b>	celeriac, cavolo nero, apple, pickled mushroom	24
<b>parsnip cake</b>	fermented blackberries, cavolo nero, parsnip crisp	13
<b>duck,</b>	breast, swede, fermented turnip, spiced granola	18

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## sides

all at 5  
baby pearl potatoes, garlic, shallot  
beetroot, goats cheese, pickled walnuts  
minted green bean salad  
spiced red cabbage

please make a member of staff aware of any allergies or dietary requirements and we will do our best to accommodate

we cannot guarantee trace element of any allergen

please be aware a discretionary 10% service charge will be added to tables of 8 or more

