

# menu

## aperitif

<b>tarquin's cornish pastis &amp; tonic</b>	6.50
the first pastis to be made in the uk. With a liquorice base, foraged gorse flowers & orange zest for that fresh citrus finish	
<b>norfolk apple, elderflower &amp; cucumber juice</b>	3.00
made with all produce from norfolk, this non alcoholic tippie is fresh, floral and an all round winner	

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## snacks

fishcake, tartar sauce (f, g, e, sd, ce)	5	
spiced smoked nuts (n)	4	
focaccia and flavoured oils (g, l)	4	
richard's smoked salmon	4	
"norfolk charcuterie", pickles (sd, mu) <small>select from the following ;</small>		
norfolk lomo	air dried pork loin	5
pork & olive salami	dry cured sausage with olive	4
nelson's ghost	salami with ghost chilli	4
chorizo	smoked paprika spiced salami	4
venison bresaola	air dried venison fillet	5

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## starters

<b>rabbit,</b>	loin, rilette, carrot, radish, black pudding (g, ce, m, n)	7
<b>local peas,</b>	pana cotta, pea emulsion, fresh peas, rosary goats cheese cannelloni (m, n, g)	6
<b>crayfish,</b>	tomato, gem lettuce, cucumber, sourdough crisp (cr, g)	8
<b>hock terrine,</b>	smoked chicken, pickles, sourdough crisp, coal emulsion (mu, sd, g, m, ce)	6
<b>beetroot gazpacho,</b>	horseradish yogurt (m, ce, mu)	6
<b>richard's smoked salmon,</b>	pickled walnut, beetroot, sesame tuile, lemon (f, sd, ce, g, se, n)	8

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## mains

<b>salt marsh lamb,</b>	saddle, belly, potato terrine, tomato broad bean (mu, ce, e, g, m)	18
<b>pork belly,</b>	loin, braised rare breed cheek, cauliflower, beetroot, summer kale (sd, m, mu, ce, n)	18
<b>line caught pollock,</b>	jersey royals, broad beans, peas, mushroom (f, m, e)	17
<b>chicken,</b>	fondant, pancetta, gem, peas, truffle panacotta (ce, l, m, e, sd)	17
<b>sea bass,</b>	courgette, tomato, black garlic (f, mu, ce, g)	23
<b>burnt butter cauliflower,</b>	smoked cauliflower veloute, caramel onion poacher crisp (m, n, e, ce, mu)	13

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## sides

all at 4

jersey royal potatoes, garlic, shallot (m)

hispi cabbage, truffle cheese (m)

baby gem caesar, bacon (m, f, e)

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

please advise us of any allergies

allergen key,

celery/celeriac ce, gluten g, crustaceans cr, egg e, fish f, lupin l,

milk m, mustard mu, nuts n, peanuts p, sesame se, soya s,

sulphites sd, molluscs mo

