

# 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	
smoked quail eggs, spiced emulsion (e,n,se)	4	
richard's smoked salmon	4	
caramelised onion & goats cheese sourdough tostie (g,m,mu)	4	
"norfolk charcuterie", pickles (sd,mu) select from the following :		
saucisson	salami with garlic & onion	5
bresaola	air dried beef fillet	5
nelson's ghost	salami with ghost chilli	4
pork & olive salami	pork salami with olive	4

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## starters

<b>beef carpaccio,</b>	smoked quails egg, garden grown cornichons, liquorice (e,ce,m)	8
<b>local peas,</b>	panna cotta, fresh peas, rosary goats cheese cannelloni (m,n,g)	6
<b>mackerel,</b>	clams, pork fat norfolk potatoes, celery (f,mo,ce)	8
<b>hock terrine,</b>	pickles, sourdough crisp, piccalilli (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 tuille, 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,m,e)	18
<b>line caught pollock,</b>	norfolk potatoes, pancetta, peas, mushroom (f,m,e)	17
<b>pork belly,</b>	loin, swiss chard, beetroot, pickled mustard seeds (sd,m,mu,ce,n)	18
<b>halibut,</b>	sea aster, pork fat potatoes, rye onion rings, seaweed broth (f,g,ce,mu)	23
<b>savoury egg custard tart,</b>	tomato, courgette, green pesto (m,n,e,ce,mu,g)	13
<b>chicken,</b>	fondant, gem, peas, truffle panna cotta (ce,l,m,e,sd)	17

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## sides

<b>all at 4</b>
<b>baby salad potatoes, garlic, shallot</b> (m)
<b>baby gem caesar, bacon</b> (m,f,e,g)
<b>minted bean salad</b> (m)

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

