

menu

aperitif

blackberry & thyme fizz	8
blackberry, thyme vodka, prosecco	
seedlip garden & elderflower	8
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	

snacks

fishcake, tartar sauce	5	
spiced smoked nuts	4	
richards smoked salmon	5	
caramelised onion & goats cheese toastie	4	
“norfolk charcuterie”, pickles	select from the following ;	
saucisson	salami with garlic & onion	4
bresola	air dried beef fillet	5
chorizo	pork salami with smoked paprika	4
nelson’s ghost	salami with ghost chilli	5
pork & olive salami	pork salami with olive	5

starters

cottage pie,	ox cheek, carrot, celery, truffle potato mousse, poacher	8
celeriac,	smoked yolk, mushroom, cocoa	7
crab brulee,	lobster crumb, lemon gel, pickled cucumber	11
artichoke veloute,	burnt butter vinaigrette, crumbs, fermented mushroom	7
pigeon,	breast, celeriac, watercress, blackberry	8

mains

venison,	fillet, smoked artichoke, pear, blue cheese, watercress	24
pork,	tenderloin, carrot, black pudding, gooseberry	19
line caught cod,	tartar mash, onion, sprouts, bacon crumb, clams	18
halibut,	black garlic mousse, smoked halibut croquette, turnip	24
parsnip cake,	fermented blackberries, kale, parsnip crisp	13

sides

all at 5
baby pearl potatoes, shallot, garlic
beetroot, goats cheese, pickled walnuts
honey & caraway roasted parsnips
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

