

lunch menu

starters 6, mains 12, desserts 6

two courses 17

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)	select from the following ;	
norfolk lomo	air dried pork loin	5
pork & olive salami	dry cured sausage with olive	4
nelsons ghost	salami with ghost chilli's	4
chorizo	smoked paprika spiced salami	4
venison bresaola	air dried venison fillet	5

starters

rabbit,	loin, rilette, carrots, radish, black pudding (g,ce,m,n)	
local peas,	pannacotta, pea emulsion, fresh peas rosary goats cheese cannelloni (m,n,g)	
crayfish,	tomato, gem lettuce, cucumber, sourdough crisp (cr,g)	2 supplement
beetroot gazpacho,	horseradish yogurt (m,ce,mu)	
richard's smoked salmon,	pickled walnut, beetroot, sesame tuile, lemon (f,sd,ce,g,se,n)	
hock terrine,	smoked chicken, pickles, sourdough crisp, coal emulsion, pickled quail egg (sd,ce,mu,g,e)	

mains

salt marsh lamb,	saddle, belly, potato terrine, tomato, broad bean (mu,ce,e,g,mu)	5 supplement
pork belly,	loin, braised rare breed cheek, cauliflower, beetroot, summer kale (m,sd,mu,ce,n)	
line caught pollock,	jersey royals, broad beans, peas, mushroom (f,m,e)	
chicken,	fondant, pancetta, gem, peas, truffle pannacotta (ce,l,m,e,sd)	
sea bass,	courgette, tomato, black garlic (f,mu,ce,g)	5 supplement
burnt butter cauliflower,	smoked cauliflower veloute, caramel onion, poacher crisp (g,m,mu,ce,n,e)	

sides

all at 4

hispi cabbage, truffle cheese (m)
jersey royal potatoes, shallot, garlic (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

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

