

lunch menu

starters 6, mains 12, desserts 6

two courses 17

snacks

fishcake, tartar sauce (f, g, e, sd, ce)		6
spiced smoked nuts (n,p)		5
richard's smoked salmon (f,mu,sd)		5
caramelised onion & goats cheese toastie (g,m,mu,sd)		5
"norfolk charcuterie", pickles (sd,mu)	select from the following ;	
saucisson	salami with garlic & onion	5
bresaola	air dried beef fillet	6
nelsons ghost	salami with ghost chilli's	5
chorizo	pork salami with smoked paprika	5
pork & olive salami	pork salami with olive	4

starters

beef carpaccio,	smoked quails egg, garden grown cornichons, liquorice (g,ce,mu,e)	2 supplement
carrot,	savoury carrot cake, caraway, yogurt, raisin (e,m,ce,g,n,mu,sd)	
mackerel,	broccoli, radish, pancetta, apple (f,mu,sd,ce,m,g,e)	
squash soup,	bacon crumb, sage (m,ce,sd)	
crumer lobster,	tail, mousse, sweetcorn, almond (cr,g,n,ce,m,e)	2 supplement
pigeon,	breast, celeriac, spinach, blackberry (sd,ce,g,e,m,mu)	

mains

beef,	strip loin, braised cheek, leek, wheat beer, fermented cabbage (mu,ce,m)	5 supplement
pork,	belly, carrot, black pudding, gooseberry (sd,m,mu,ce,g,n,p)	
line caught cod,	bean cassoulet, confit fennel, tarragon emulsion, bacon (f,m,e,mu,sd,ce)	
halibut,	celeriac, cavolo nero, apple, mushroom (f,m,ce,mu,g,sd)	5 supplement
garden squash,	parfait, curry, granola, raisin coulis, yogurt (n,m,e,g,se)	
chicken,	black pudding polenta, sweetcorn veloute, almond, girolle mushrooms (m,n,e,ce,sd,mu,g)	

sides

all at 5

baby pearl potatoes, shallot, garlic (m)

beetroot, goats cheese, pickled walnuts (m, sd)

minted green bean salad (m,sd)

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

