

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)		5
smoked quail eggs, spiced emulsion, sesame tuile (e,n,se,g)		5
richard's smoked salmon		5
caramelised onion & goats cheese toastie (g,m,mu)		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,n)	2 supplement
local peas,	panna cotta, fresh peas, rosary goats cheese cannelloni (m,n,g)	
mackerel,	clams, pork fat norfolk potatoes, pickled samphire, celery (f,mo,c)	
courgette soup,	mint, horseradish yogurt (m,ce,mu)	
cromer lobster,	tail, mousse, sweetcorn, almond (cr,g,n,ce,m,e)	2 supplement
hock terrine,	pickles, sourdough crisp, apple chutney (sd,ce,mu,g,e)	

mains

salt marsh lamb,	saddle, belly, potato terrine, tomato, bobby beans (mu,ce,mu,e,sd)	5 supplement
pork,	loin, swiss chard, beetroot, pickled mustard seeds (m,sd,mu,ce,n)	
line caught cod,	norfolk potatoes, bacon, peas, mushroom (f,m,e)	
halibut,	sea aster, pickled samphire, pork fat potatoes rye onion rings, seaweed broth (f,g,ce,mu)	5 supplement
beetroot,	spaghetti squash, spelt, potato tuile, basil (g,e,ce,mu,n,m)	
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)
- baby gem caesar, bacon, croutons (m,f,e,g)
- minted green bean salad (m)

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

