

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
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) <small>select from the following;</small>	
saucisson <small>salami with garlic & onion</small>	4
bresaola <small>air dried beef fillet</small>	5
nelsons ghost <small>salami with ghost chilli's</small>	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)	2 supplement
beetroot gazpacho,	horseradish yogurt (m,ce,mu)	
richard's smoked salmon,	pickled walnut, beetroot, sesame tuille, lemon (f,sd,ce,g,se,n)	
hock terrine,	pickles, sourdough crisp, piccalilli (sd,ce,mu,g,e)	

mains

salt marsh lamb,	saddle, belly, potato terrine, tomato, broad bean (mu,ce,mu,e,sd)	5 supplement
pork belly,	loin, swiss chard, beetroot, pickled mustard seeds (m,sd,mu,ce,n)	
line caught pollock,	norfolk potatoes, pancetta, peas, mushroom (f,m,e)	
halibut,	sea aster, pickled samphire, pork fat potatoes rye onion rings, seaweed broth (f,g,ce,mu)	5 supplement
savoury egg custard tart,	tomato, courgette, green pesto (m,n,e,ce,mu,g)	
chicken,	fondants, braised gem, peas, truffle panna cotta (ce,l,m,e,sd)	

sides

all at 4

baby salad potatoes, shallot, garlic (m)

baby gem caesar, bacon (m,f,e,g)

minted 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

