

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

norfolk quail,	bacon, gem, quail egg, poacher crisp (m,e,f,sd,g)	
cromer crab,	tomato gazpacho, cucumber, semi dried cherry tomato (cr,mu,m)	2 supplement
local asparagus,	pickled quails eggs, coal emulsion, sourdough crunch, goats cheese (g,e,m)	
richard's smoked salmon,	pickled walnut, beetroot, sesame tuile, elderflower, lemon (f,sd,ce,g,se,n)	
hock terrine,	smoked chicken, pickles, sourdough crisp, pea emulsion (sd,ce,mu,g,e)	
beetroot gazpacho,	horseradish yogurt (m,ce,mu)	

mains

salt marsh lamb,	saddle, rosemary fondant, ox tongue, tomato, broad bean (mu,ce,e,g,mu)	5 supplement
pork fillet,	braised rare breed cheek, roasted cauliflower, quinoa, spinach, pine nuts, lincolnshire poacher (m,sd,mu,ce,n)	
line caught pollock,	herb potato dumpling, sea vegetables, brown shrimp butter (g,e,m,mu)	
chicken,	fondant, pancetta, gem, peas, truffle pana cotta (ce,l,m,e,sd)	
sea bass,	beetroot, asparagus emulsion, watercress & almond salad (f,m,n,e)	
burnt butter cauliflower,	smoked cauliflower veloute, caramel onion,	

sides

all at 4

hispi cabbage, truffle cheese (m)
cornish new 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,

