

lunch menu

starters 6, mains 12, desserts 6

aperitif

blackberry & thyme fizz 8
blackberry, thyme vodka, prosecco

seedlip garden & elderflower 8
this non alcoholic distilled spirit is made the same way as gin except its alcohol free,
we serve with elderflower and cucumber for a refreshing twist

snacks

fishcake, tartar sauce 5
spiced smoked nuts 4
caramelised onion & goats cheese toastie 4
"norfolk charcuterie", pickles select from the following ;
saucisson salami with garlic & onion 4
bresola air dried beef fillet 5
chorizo pork salami with smoked paprika 4
nelson's ghost salami with ghost chilli 5
pork & olive salami pork salami with olive 5

starters

cottage pie, ox cheek, carrot, celery, truffle potato mousse, poacher
celeriac, smoked yolk, mushroom, cocoa
artichoke veloute, burnt butter vinaigrette, crumbs, fermented mushroom
crab brulee, lobster crumb, lemon gel, pickled cucumber 2 supp
pigeon, breast, celeriac, watercress, blackberry

mains

venison, fillet, smoked artichoke, pear, blue cheese, watercress 5 supp
pork, tenderloin, carrot, bacon crumb, gooseberry
line caught cod, tartar mash, onion, sprouts, winkles
halibut, black garlic mousse, smoked halibut croquette, turnip 5 supp
parsnip cake, fermented blackberries, cavolo nero, parsnip crisp

sides

all at 5
baby pearl potatoes, shallot, garlic
beetroot, goats cheese, pickled walnuts
honey & caraway roasted parsnips
spiced red cabbage

please make a member of staff aware of any allergies or dietary requirements and we will do our best to accommodate

we cannot guarantee trace element of any allergen

please be aware a discretionary 10% service charge will be added to tables of 8 or more

