



September 2019

Bar snacks & nibbles

Mixed salted nuts **£2.95**

Chilli rice crackers **£2.95**

Jar of olives **£3.50**

Crafted breads, butter, olive oil & balsamic **£3.95**

Starters & larger nibbles

Homemade soup of the day, bread **£5.75**

Avocado hummus, marinated feta cheese, charred lime, flatbreads **£4.95**

Homemade pork & black pudding scotch egg with homemade piccalilli **£6.95**

Crispy fried chicken, Thai slaw, homemade Thai dipping sauce **£6.95**

Brie cheese fritters, red onion jam, crispy sage, pea shoot salad **£6.50**

Smoked Haddock fish cakes, fennel remoulade, watercress aioli, mixed cress **£5.95**

Mains

Buck beef burger, Norfolk smoked dapple, tomato relish, red pepper & courgette pickled, hand cut chips **£12.95**

Pan roasted cod, Norfolk peer potato terrine, wilted baby gem, crab bisque **£16.95**

Pan roasted breast of chicken, bacon potato gnocchi, butternut squash puree, confit carrot, savoy cabbage, jus **£15.95**

14 hour braised belly of Pork, pork croquette, savoy cabbage, dauphinoise potato, beetroot, black pudding, raspberry, jus **£17.50**

8oz Sirloin steak, mushroom, tomato, mixed leaf salad, hand cut chips **£19.95**

(Tarragon butter or Pepper corn sauce **£1.95**)

Classic Caesar salad, gem lettuce, chicken, Caesar dressing, anchovies, croutons, shaved parmesan **£12.95**

Roasted butternut squash, spinach & fielding cottage goats curd risotto with crushed hazelnuts **£12.95**

Specials – Starters

ham hock terrine, red onion marmalade, house toast **£6.95**

Pan fried scallops, butternut squash puree, pork croquette, pico de gallo **£9.50**

Home cured Rhubarb & raspberry gin salmon gravlax, pickled beetroot, wild rice cracker, apple gel **£6.95**

Special – Mains

Pan fried fillet of black bream, Norfolk samphire, peas, parmentier potatoes, tomato & caper dressing **£15.95**

Braised Lamb shoulder, pomme anna potatoes, feta, pomegranate, mint pesto, pea puree, jus **£17.95**

Pan roasted honey glazed duck breast, lyonnaise potatoes, roasted butternut squash, spinach, apple & blackberry puree, jus **£17.95**

Desserts

Local apple & elderberry crumble, vanilla ice cream **£6.50**

Sticky toffee pudding, toffee sauce, vanilla ice cream **£6.95**

Iced blackberry parfait, meringue, blackberry sorbet, poached blackberries **£6.95**

Tonka bean crème brulee, chocolate & peanut butter biscuit, mango sorbet **£6.50**

Chocolate nemesis, honeycomb, salted caramel ice cream **£6.95**

Warm plum tart, plum sorbet, caramel powder **£6.50**

A selection of cheeses, biscuits, chutney, apple, celery **£8.50**