



À LA CARTE

TO START

- Soup Of The Day, Home Baked Bread (VE)(GF)(NF) £7.50
- Cromer Crab Benedict, Black Pepper & Lemon Mayonnaise, Poached Free Range Egg,
English Muffin, Smoked Hollandaise (NF) £13.75
- White Pudding & Wood Pigeon Ballotine, Bone Marrow Rosti, Carrot & Thyme Puree,
Port Sauce (GF)(NF) £13.95
- Grilled Peach, Confit Tomato, Bocconcini Autumn Salad, Root Vegetable Brittle, Tarragon
Vinaigrette (V)(GF)(NF) £12.95

MAIN COURSE

- 8oz Ribeye Steak, Triple Cooked Chips, Roasted Mushroom & Tomato, Peppercorn
Sauce (GF)(NF)(Can Be DF) £44.75
- Herb Crusted Pork Tenderloin, Pressed Potato, Buttered Baby Spinach, Confit Apple,
Black Pudding, Red Wine Jus (NF) £29.95
- Seared Fillet of Plaice, Lemon & Caper Butter, Tempura Courgettes, Confit Leeks,
Garden Herb Oil (GF)(NF) £26.50
- Curried Parsnip, Beetroot Saag Aloo, Onion Bhaji, Coriander Oil
(VE)(GF)(NF) £23.50

PUDDING

- "Apple" Caramelised Apple, Apple Mousse, Apple Sorbet, Chocolate Soil (V)(GF)(NF)
£12.50
- Black Cherry & Vanilla Cream, Chocolate Sponge, Cherry Ice Cream (V)(NF) £12.25
- Spiced Roast Plums, Almond French Toast, Plum Syrup & Yoghurt (V)(NF) £11.25
- Cheese Board: A Selection of Three Cheeses, Relish, Celery, Grapes & Cheese Biscuits £24.50

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan