



## BOARDS

**Charcuterie** – a selection of cured meats, marinated olives, peppers, hummus, chutney and bread £14

**Cheese** – a selection of locally sourced cheese, marinated olives, peppers, hummus, chutney and bread £13.50

**Fish** – a selection of Norfolk bite sized seafood, tartare sauce, marinated olives, peppers and bread £13.50

**Mixed platter** - selection of cheese and charcuterie, marinated olives, peppers, hummus, chutney and bread £14.95

**Vegan** – selection of griddled vegetables, chickpea and avocado hummus, marinated olives, peppers and bread £12.50

## TARTINES

**Mozzarella** and sun blushed tomato with basil pesto and balsamic reduction £7.50 (V)

**Smoked salmon** and cream cheese with shaved cucumber and chive oil £9.50

**Crushed avocado** topped with beetroot hummus, toasted pine nuts and harissa oil £7.50 (VE)

**Smoked mackerel pate** with horseradish & dill crème fraiche and Granny Smith apple £9.50

**Croque Monsieur**, smoked ham, melted Norfolk cheese and rocket £8.50

## EXTRAS & SIDES

Skin-on fries - £3.25 (add cheese £1.50)

Truffle hand-cut chips – £3.75

Mustard dressed side salad – £3.75

Garlic ciabatta - £3.95

Beer battered onion rings - £3.50

Asian slaw - £3.20



## MAINS

**Southern fried buttermilk chicken** served with skin on fries, dressed leaf salad, Asian slaw and blue cheese sauce £12.95

**Pan fried hake fillet** with samphire, new potatoes, chorizo and clam butter £16

**8oz Sirloin** served with garlic field mushroom, roasted tomato, hand cut chips, onion rings and dressed leaves £24.50

(add peppercorn or blue cheese sauce £2.50)

**Wild mushroom risotto** served with grilled courgettes £12 (V)

**8oz Cheese burger** with bacon jam, baby gem, tomato, Asian slaw, skin-on fries and dressed leaves £12.50

(Add bacon for £1.50)

**Pan fried gnocchi** with spicy red pepper and tomato salsa £10.50 (VE)

**Pan seared duck breast** with salt baked celeriac, plum sauce, tenderstem broccoli and crispy courgette £15.50

**Sweetcorn burger** with spiced tomato relish, Asian slaw, sweet potato fries and dressed leaves £13 (VEA)

## DESSERTS

Chocolate brownie with salted caramel and peanut ice cream £6.50

Artisan cheeses served with pickled grapes, chutney and crackers £7

Vanilla rice pudding served with torched figs (VE) £5.50

Selection of ice cream/sorbet, 3 scoops £4.50

(please ask your server for available flavours)

Orange crème brûlée with shortbread biscuit £5