



Lighter

Roast Beef, Parmesan & Rocket Ciabatta	£6.25
Roast Pork & Piccalilli Ciabatta	£6.25
Baron Bigod & Pickled Beetroot Ciabatta (V)	£5.95
Smoked Norfolk Dapple Ploughmans (V)	£7.25
Haloumi & Roasted Pepper Salad (V)	£7.25

Starters

Soup of the Day, Warm Bread	£5.95
Smoked Salmon Tartare, Radish, Cucumber	£6.50
Salt Baked Celeriac, Apple, Pickled Fennel, Puffed Wild Rice (V)	£6.25
Confit Duck Rillettes, Wild Mushroom, Pickled Plum, Sourdough	£6.50
Seared Mackerel, Smoked Pate, Pickled Grape, Oatmeal Crumb	£6.50
Ballotine of Norfolk Chicken Leg, Scorched Gem Lettuce, Duck Yolk, Anchovy, Caesar Dressing	£6.50

Mains

Duck Breast, Charred Onions, Mousseline Potato, Wild Mushroom, Pickled Blackberry	£15.95
Roasted Partridge, Crispy Leg, Celeriac, Dauphinoise Potatoes, Sprout Tops	£14.95
Roasted Cod Loin, Saffron Potatoes, Oyster, Artichoke , Sauce Vierge	£14.95
Thyme Gnocchi, Beetroot, Goats Cheese, Fennel, Vierge (V)	£12.95
Smoked Mackerel Risotto, Parmesan , Spinach	£13.95
Beer Battered Cod, Hand Cut Chips, Mushy Peas & Tartare Sauce	£11.50
Red Poll Beef & Thyme Burger, Fries, Brioche Bun, Smoked Bacon Mayonnaise, Tomato Relish & Pickle	£11.50

If you need to discuss any food allergies or intolerances, please speak to a staff member. Please note that not all food elements are listed on the menu.

Lunch served Tuesday – Saturday 12.00pm – 2.30pm

Supper served Monday – Saturday 6.30pm – 9.00pm

Lemon Cheesecake, Summer Berries, Raspberry Sorbet	£5.95
Pear Tarte Tatin, Cinnamon Ice Cream (<i>please allow a minimum of 15 minutes</i>)	£6.50
Coffee & Dark Chocolate Mousse, Hazelnut Brittle	£6.25
Selection of Alburgh Ice Creams & Sorbets	£5.25

Compliment the above with...

	70ml	Bottle
2011 Rustenberg Straw Wine 375ml		
<i>This 'Straw Wine' is deliciously sweet, yet still bright, fresh and complex, with honeyed characters and hints of lemon. Enjoy with your favourite pudding.</i>		
<i>Made from Chenin Blanc & Viognier</i>	£4.50	£22.00
2011 Chateau Monteils Cru Bourgeois Sauternes 375ml		
<i>Top quality Sauternes from this young winemaker and unusually good at this price level. Perhaps a little lighter in colour and weight than previous vintages but still amply rich and sweet with a creamy, waxy texture and a cut of acidity that keeps the whole</i>		
<i>beautifully streamlined</i>	£6.00	£28.00
Selection of Local & British Cheeses, Biscuits & Fruit		£7.25

Excellent with Cheese...

	70ml	Bottle
2009 Niepoort Late Bottled Vintage Port, Portugal 375ml		
<i>Many critics rate this as good as many Houses vintage Port, intense and with lush dark sweet fruits</i>	£3.95	£24.00
NV Niepoort Tawney Dee, Portugal 375ml		
<i>Tawny Dee acquires great wisdom and subtleness through ageing in small old oak casks exhibiting discrete characters of dried stone fruits</i>	£3.95	£24.00
NV Niepoort Ruby Dum, Portugal 375ml		
<i>Ruby Dum retains its youthful, strong character, dominated by red cherries and plums with great freshness from ageing in large wooden vats in the coolcellars of Vila Nova de Gaia.</i>	£3.95	£24.00
Qinta da Romaneira Late Bottled Vintage Port		
<i>Lovely spicy, intense character, cherry and warm strawberries mingle with herbs and dark cherry notes.</i>	£3.95	---