

To Begin:

SOUP OF THE DAY

homemade tomato bread £4.95

SEARED SCALLOP THERMIDOR

puff pastry, mixed leaves £7.25

CONFIT DUCK LEG

braised red cabbage, walnuts, mashed potato, red wine reduction £5.75

SMOKED HADDOCK, CRAYFISH & MUSSEL CHOWDER

homemade chive bread £5.95

CHICKEN LIVER & PORK TERRINE

grand-marnier marmalade, melba toast £5.50

BRANCASTER MUSSELS IN A WHITE WINE OR THAI STYLE SAUCE

“real” chips , garlic dip Starter £5.95/Main £12.95

STUFFED NORFOLK FLAT FIELD MUSHROOMS

chefs chutney, norfolk dapple, homemade pesto £4.95

To Follow:

ROAST BEEF

all the trimmings!!! £11.95

ROAST CHICKEN

all the trimmings!!! £10.95

PAN FRIED BLACK BREAM FILLET

seared scallops, tagliatelle, prawn bisque £16.95

SMOKED HADDOCK FILLET TOPPED WITH A CHIVE GRATIN

on a warm salad of artichokes, beetroot and spiced croutons £12.95

BEER BATTERED COD & CHIPS

minted mushy peas, homemade tartare sauce £11.95

PAN FRIED CHICKEN BREAST

goats cheese, garlic sautéed new potatoes, beetroot crisps £14.95

CLASSIC COTTAGE PIE

seasonal vegetables £9.95

GRILLED PORK CHOP

wilted spinach, red onion marmalade, binham blue, balsamic syrup £13.95

SPICED AUBERGINE & MIXED VEGETABLE WELLINGTON

red wine reduction £10.95

To Share:

SEAFOOD PLATTER

cod goujons, black bream, prawns & crayfish, coleslaw, crusty bread, house salad £16.00

CHEESE LOVERS PLATTER

binham blue, norfolk dapple, white lady, goats cheese, sharing bread, crackers, celery, grapes, chefs chutney £12.00

Sides & Snacks:

*Ciabatta With Olive Oil & Balsamic / Olives Marinated in Rosemary / Hand Cut Chips / Garlic Sautéed New Potatoes
Sharing Crusty Breads (tomato, chive, olive tapenade) / House Salad / Mustard Mash/ Homemade Onion Rings
Chefs Garlic Bread / Spinach, Parmesan & Sundried Tomatoes / Roasted Root Vegetables all £2.50*