



# FOOD SERVICE TIMES

Monday-Saturday 12PM - 2:30PM / 6PM-8PM

Sunday 12PM - 3:30PM

## STARTERS

**HOMEMADE SOUP OF THE DAY** £7

toasted speciality breads | salted butter & croutons |  
v, vga, gfa, dfa, nf

**SMOOTH CHICKEN LIVER PATE** £9

toasted sultana & fennel bread | suffolk chutney | nutmeg,  
orange & clove butter | nf, gfa

**GAMBAS PIL PIL** £12

king prawns cooked in chilli, garlic, white wine, butter, parsley, olive  
oil & paprika | specialty bread selection | gfa, nf, dfa

**PRAWN & CRAYFISH COCKTAIL** £10

atlantic prawns & crayfish in a spiced cocktail sauce |  
chiffonade lettuce, cucumber & tomato salad | buttered granary  
bread | lemon wedge | nf, gfa, dfa

**WILD MUSHROOM & ROQUEFORT TART** £10

dressed baby leaf | crispy onions | balsamic glaze | nf

## FLATBREAD/ SANDWICHES

Served from 12 -2:30pm only (3.30pm Sundays) Flatbread / Sandwich

### DEEP FRIED HALLOUMI

sweet chilli jam | crispy onions | gfa, nf, vga, dfa £13 £11

### PRAWN & CRAYFISH

spiced cocktail sauce | gfa, nf, dfa £14 £12

**TUNA & CHIVE MAYO** | gf, nf, dfa £12 £10

### STICKY SOY & CHILLI PULLED BEEF BRISKET

crispy onions | gfa, nf £13 £11

### BUFFALO CHICKEN

ranch dressing | crispy onions | nf £13 £11

### BACON & BRIE

cranberry sauce | nf, gfa £13 £11

All served with skinny fries & salad Garnish

For Sandwiches Choose From Granary or White Bread

## MAINS

**FISH & CHIPS** £19

battered or grilled fish of the day | chunky chips | minted  
mushy peas | lemon wedge | pea shoots | gfa, nf, df

**PAN ROASTED PORK MEDALLIONS** £22

mushroom, bacon & thyme sauce | truffle potato gratin |  
sauteed winter vegetables | gf, nf, dfa

**8OZ SIRLOIN STEAK** £30

beef dripping triple cooked chips | grilled field mushroom |  
balsamic roasted cherry vine tomatoes | battered onion  
rings | nf, dfa

**PEPPERCORN SAUCE** | nf, gf £4

**BAKED MISO SALMON FILLET** £22

crispy poached hens egg | stir fried egg noodles | wilted  
bok choy | spinach & cabbage | nf, df

**SLOW ROASTED BRISKET COTTAGE PIE** £22

cauliflower cheese & crispy onions | glazed carrots | rich  
beef gravy | nf, gfa, dfa

*(PLEASE ALLOW 20 MINS COOKING TIME)*

**PANKO BREADED CHICKEN BREAST** £21

cajun spiced tomato, red pepper & cream cheese taglioni |  
grated parmesan | fresh chilli, spring onions & coriander | nf

**BREADED AUBERGINE STEAK** £16

spiced cherry tomato & baby spinach sauce | garlic sauteed  
new potatoes | vegetable bowl | gf, v, nf, dfa

**CAULIFLOWER, LENTIL & SPINACH PIE** £16

Smoked garlic mash | glazed carrots | wilted curly kale |  
pan gravy | v, nf, dfa, vga

## BURGERS £16

**6OZ IRISH DEXTER BURGER** | chipotle mayo | nf

**6OZ PORK & APPLE BURGER** | mustard mayo | nf

**PANKO BREADED CHICKEN** | bbq sauce | nf

**MOVING MOUNTAINS PLANT BASED BURGER** |

chipotle mayo | nf, vga, dfa

Add cured streaky bacon £1.50

Add smoked applewood cheese £1.50 | vga

All served with a toasted brioche bun | baby gem |  
tomato | dill pickles | crispy onions | chilli slaw | skinny fries

## SIDES

NEW POTATOES   gf, nf, v, vga, dfa	£4
SKINNY FRIES   gfa, nf, df, vg	£4
CHUNKY CHIPS   nf, gfa, df, vg	£4
HOUSE SALAD   gf, nf, df, v	£5
CHEESY CHIPS   nf, gfa	£6
CHEESY SKINNY'S   nf, gfa	£6
PEPPERCORN SAUCE   nf, gf	£4
ONION RINGS   nf, df, vga, v	£5
VEGETABLE BOWL   gf, nf, dfa, vga, v	£5



## DESSERTS

<b>LATTE PANNA COTTA</b>	£10
Caramel gel   Kahlua Cream   Chocolate Coated Coffee Beans   gf, nf	
<b>POACHED PEAR &amp; GINGER CAKE</b>	£10
Pear Gel   Vanilla Ice Cream   Pear Crisp   Spiced Caramel Sauce   vga, dfa, nf, v	
<b>DARK CHOCOLATE TART</b>	£10
Chocolate Sauce   Pistachio Ice Cream   Popping Candy   Chocolate Coated Nut Cluster   v	
<b>LOCAL CHEESE BOARD</b>	£14
Binham Blue   Norfolk Dapple   Baron Bigod   mixed crackers   celery   chutney   candied nuts   grapes   figs   butter   gfa, va, nfa	
<b>PARRAVANI'S ICE-CREAMS</b>	£2.50 per scoop
a choice of one, two or three scoops - strawberry   double chocolate chip   vanilla   mint chocolate chip   gf, nf, v	
<b>PARRAVANI'S SORBETS</b>	£2.50 per scoop
a choice of one, two or three scoops - raspberry   lemon   orange   blackcurrant   nf, df, gf, vg	
<b>DESSERT WINE: Palazzina Moscato d'Asti Vendemmia Tardiva 75ml</b>	£4
A nose of intense lemon curd, marmalade, & citrus peel with lightly floral notes	
<b>TAYLOR'S VINTAGE PORT 50ml</b>	£4.40
Heady complex nose of fine fruit with a graphite mineral edge & berry fruit finish	

Please see our drinks menu for our selection of hot drinks

## Allergens

v - vegetarian | va - vegetarian alternative available | vg - vegan | vga - vegan alternative available

nf - nut free | nfa - nut free alternative available

gf - gluten free | gfa - gluten free alternative available | df - dairy free | dfa - dairy free alternative available

*All our food is freshly prepared in a kitchen where nuts and other allergens are used.*

*A list of all major allergens for each of our dishes is available on request.*

*Please state any dietary requirements upon ordering.*