



Sunday Menu

While you wait

Kalamata & Green Olives £4 | *nf, df, v, vg*

Warm Breads £5 | olive oil & balsamic vinegar | *nf, df, v, vg*

Starters

Gambas Pil Pil £15

king prawns cooked in olive oil | chilli flakes | garlic butter | white wine & paprika | toasted breads & lemon | *gfa, nf, dfa*

Seafood Slate £15

smoked salmon | lemon & dill mayo atlantic prawns | kiln roast salmon mousse | smoked seabream | granary bread | lemon wedge | pea tendrils | *gfa, nf*

Binham Blue Cheese Mousse £11

onion sour dough thins | raisin puree | apple gel | pickled walnuts | micro leaf salad | *v, gfa, nfa*

Crispy Korean BBQ Pork Belly Bites £12

crispy onions | toasted sesame seeds | fresh chillies | coriander & spring onion | *gfa, df, nf*

Sauté Wild Mushrooms £11

whipped garlic & thyme butter | toasted onion sour dough | micro leaf salad | *vga, gfa, dfa, nf*

Mains

Roast Sirloin of Beef & Horseradish Cream £24

beef fat rosemary, garlic & thyme roast potatoes | roast carrot & parsnip | tenderstem broccoli | yorkshire pudding | cauliflower cheese | pan gravy | *nf, gfa*

Roast Plant Based Cutlet & Cumberland Sausage £19

rosemary, garlic & thyme roast potatoes | roast carrot & parsnip | tenderstem broccoli | yorkshire pudding | cauliflower cheese | pan gravy | *nf, v, vga, dfa*

Battered Fish of The Day £21

chunky chips | minted mushy peas | lemon wedge & pea shoots | *gfa, df, nf*

8 oz Beef Burger £20

brioche bun | smoked cheddar & streaky bacon | baby gem | gherkin beef tomato | crispy onions | chipotle mayo | skinny fries | *nf*

Herb Crusted Baked Fillet of Salmon £24

smoked garlic smashed potatoes | buttered fine beans wrapped in parma ham | crispy capers | lemon & herb butter sauce | *gf, nf*

Chicken & Bacon Caesar Salad £18

chargrilled chicken & bacon | cos lettuce | parmesan shavings | anchovies | boiled egg | torn croutons | caesar dressing | *nf*

Spicy Crab Cakes £18

cos lettuce, red onion, sun blushed tomato, cucumber & parmentier potato salad | mango chilli & coriander salsa | *gf*

Panko Chicken Breast £22

creamy trio of tomato spinach, smoked paprika & cajun spice pappardelle pasta | parmesan shavings | crisp basil leaf | *nf*

Trio Of Tomato Fusilli £16

basil oil | rocket | crisp basil leaf | *vg, df, gfa, v*

Add Mozzarella £2.50 *v, nf, gf*



Sunday Menu

Sides

chunky chips or skinny fries | £4 gfa, v, vga, df, nf

parmesan & truffle mayo chips or fries | £7 gfa, v, nf

onion rings | £5 nf, v, gfa, df

garlic flat bread £4 |

new potatoes | £4 gf, dfa, v, vga, nf

sauté vegetables | £5 gf, v, dfa, vga, nf

house salad | £5

parmesan garlic flat bread | £5

Desserts

Key lime pie £10

coconut ice cream | lime gel | coconut tuile | *vg, gf, nf, v, df*

Banana Crème Brûlée £10

candied pecan nuts | amaretti biscuits | spiced rum cream | *v*

Chocolate Delice £10

pistachio sponge | pistachio cream | chocolate soil | | *gfa, v*

Ice Cream £2.50 per scoop

vanilla | strawberry | chocolate | coconut | mint choc chip | *v, nf, gf*

Sorbet £2.50 per scoop

lemon | raspberry | blood orange | strawberry & mint | *vg, v, nf, df, gf*

Local Cheese Board £14

Binham Blue | Baron Bigod | Norfolk Dapple

mixed crackers | suffolk chutney | pickled walnuts | celery | grapes | salted butter | fresh fig | *va, gfa, nfa*

V - Vegetarian | VG - Vegan | VGA - Vegan Alternative Available | NF - Nut Free | NFA - Nut Free Available
| GF - Gluten Free | GFA - Gluten Free Available | DF - Dairy Free | DFA - Dairy Free Available

All our food is freshly prepared in a kitchen where nuts and other allergens are used,
A list of major allergens for each of our dishes is available upon request.