

WH December Menu

Served Monday to Saturday from 12pm to 2.30pm and 6pm to 8pm

WHILE YOU WAIT

£5 each or 3 for £13

Warm breads, olive oil and balsamic vinegar *vg,nf*

Kalamata and green olives *vg,gf,nf*

Hummus and flatbread *vg,nf*

Warm pork crackling and spiced apple chutney *gf,df,nf*

Nachos, cheddar cheese and mango and habanero
hot sauce *vg,gf,nf*

STARTERS

Red onion marmalade quiche, whipped goats cheese, crispy onions, micro leaf salad and balsamic
drizzle £12 *v,nf*

Gambas Pil Pil - king prawns cooked in olive oil, chilli flakes, garlic, butter, white wine and paprika,
served with toasted breads and a lemon wedge £15 *gfa,dfa,nf*

Homemade soup of the day, croutons, warm breads and salted butter £8 *v,vga,gfa,dfa,nf*

Crispy pork belly bites, red cabbage slaw and mango and habanero hot sauce £13 *gfa,df,nf*

Smoked mackerel pate, horseradish cream, ciabatta thins, cucumber rolls, chive oil and micro herbs £12 *gfa,nf*

Atlantic prawns in a lemon and dill mayonnaise, baby gem, cucumber ribbons, cherry tomatoes, buttered
granary bread, lemon wedge and pea shoots £12 *gfa,dfa,nf*

MAINS

Roast turkey breast, bacon, sage and onion sausage meat stuffing, chipolata, garlic and thyme roast potatoes,
roast carrots, parsnips and sprouts, cranberry sauce and pan gravy £21 *gfa,dfa,nf*

Herb crusted stuffed roast aubergine, tomato and basil ragu, garlic and thyme roast potatoes, roast carrots,
parsnips and sprouts £19 *v,vga,gfa,dfa,nf*

Fish of the day *battered or grilled*, triple cooked chunky chips, minted mushy peas, lemon wedge and
pea tendrils £16 *small* / £22 *regular gfa,df,nf*

4 oz beef burger, brioche bun, smoked cheddar, streaky bacon, baby gem, gherkin, beef tomato,
crispy onions, burger sauce and skinny fries £18 *nf*
Add an extra 4oz burger patty for £4.5

Herb crusted fillet of hake with a middle eastern tomato, chickpea and mixed bean stew,
garlic and herb potatoes and coriander £25 *gf,df,nf*

Locally smoked duck breast, asian salad, confit five spice duck leg bon bon, grilled bok choy and a
plum and hoisin glaze £27 *gf,dfa,nf*

Chargrilled Pichana rump steak, cowboy butter, triple cooked chunky chips, garlic and herb field mushroom,
roasted vine tomatoes and battered onion rings £29 *gfa,nf*

Slow cooked beef brisket, baby onion, mushroom and smoked bacon stew with gratin potatoes,
roast glazed carrots and parsnips £26 *gf,dfa,nf*

Roasted wild mushroom risotto, crisp sage leaf, parmesan crisp and squash puree £17
v,vga,gf,dfa,nf

SIDES

chunky chips/ skinny fries £4 *v,vga,gfa,df,nf*

parmesan and truffle mayo chips/ fries £7 *v,gfa,nf*

onion rings £5 *vgfa,df,nf*

garlic and herb flat bread £4 *vg,nf*

new potatoes £4 *v,vga,gf,dfa,nf*

sauté vegetables £5 *v,vga,gf,dfa,nf*

house salad £5 *vg,gfa,nf*

parmesan garlic flat bread £5 *nf*

December Menu

Served Monday to Saturday from 12pm to 2.30pm and 6pm to 8pm

FLATBREADS / SANDWICHES

Available Monday to Saturday 11am to 2.30pm

All served with a dressed baby leaf salad. Choose from white or granary bread for sandwiches

Atlantic prawns in a lemon and dill mayonnaise, lemony fennel and rocket £11 *gfa,df,nf*

3 cheese toasted sandwich with Stokes sticky pickle £10 *v,gfa,nf*

Southern fried chicken tender with cajun slaw and rocket £11 *gfa,df,nf*

Roasted vegetables, rocket and mango and habanero hot sauce £10 *v,vga,gfa,df,nf*

Cumberland sausage, hash browns, smoked cheddar and red onion marmalade £10 *gfa,nf*

Tuna and chive mayonnaise with red cabbage slaw £10 *gfa,df,nf*

Fish goujons, Stokes tartare and rocket £11 *gfa,df,nf*

Turkey, sausage meat stuffing, cranberry sauce and rocket £11 *gfa,dfa,nf*

DESSERTS

Traditional Christmas pudding, mulled fruit compote and brandy sauce £10 *v,vga,gfa,dfa,nf*

Vanilla panna cotta, mulled wine poached pear, berry flapjack, strawberry and mint sorbet £11 *gf,nf*

Sticky toffee pudding, date gel, butterscotch sauce and salted caramel ice cream £11 *vg,gf,nf*

Bourbon apple crumble tart, vanilla ice cream, candied pecans and a toffee sauce £11 *v,nfa*

Alburgh Ice cream £2.5 per scoop

vanilla | strawberry | chocolate | rum and raisin | mint chocolate chip | *v,gf,nf*

vanilla | coconut | salted caramel | *vg,gf,nf*

Alburgh Sorbet £2.5 per scoop

lemon | raspberry | blood orange | *vg,gf,nf*

Local Cheese Board £14

Binham Blue | Baron Bigod | Norfolk Dapple

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

Add a glass of Taylors Vintage Port £4.6

Palazzina Moscato d'Asti, Piemonte, Italy 75ml £4

a sweet dessert wine with flavours of ripe apricot and acacia honey balanced by a bright citrus zest

Liquor Coffee - black coffee, brown sugar and your liquor of choice, topped with lightly whipped cream.

with Jamesons £6.7 | Tia Maria £7.7 | Baileys £7.7

Americano £3

Latte £3.5

Cappuccino £3.5

Flat White £3.3

Espresso £2.8/ Double £3.3

+ Vanilla/Caramel Syrup £0.5

Mocha £3.6

Hot Chocolate £3.5

+ Cream £0.5

+ Marshmallows £0.5

Tea for one £2.5

English breakfast | Earl grey |

Decaffeinated English breakfast

Fruit Tea £2.4

Camomile | Green | Peppermint |

Lemongrass and ginger |

Red berry and flower

V - Vegetarian | VA - Vegetarian Alternative Available | VG - Vegan | VGA - Vegan Alternative Available

NF - Nut Free | NFA - Nut Free Available | GF - Gluten Free | GFA - Gluten Free Alternative Available

DF - Dairy Free | DFA - Dairy Free Available

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

Care is taken during food preparation to avoid cross contamination, please make your server aware if you have an allergy or intolerance. A list of major allergens for each of our dishes is available upon request.