



STARTERS

Today's soup, homemade bread	£6
Maple glazed Blythburgh pork cheek, pickled chilli & red onion, coriander GF	£6.50
Home cured sea trout, sea buckthorn jelly, horseradish, nasturtium GF	£8.00
Norfolk asparagus, confit egg yolk, braised peas, sourdough croutons V	£7.00
Paprika spiced Claydon chicken thighs, toasted sweetcorn puree, harissa dressing GF	£7.50
Cromer crab & saffron tart, watercress, sherry vinaigrette, crab oil	£7.50
Roast heritage carrots, glazed shallot, tahini yoghurt, preserved lemon VG GF	£6.50
Pumpkin & goats cheese tartlet, watercress V	£6.50

MAINS

Roast cannon of lamb, confit belly, pickled courgette, pea & mint salsa, lamb fat potatoes, feta GF	£21
Whole baked plaice, Jersey Royal potatoes, artichoke barigoule GF	£17.50
Pan fried salmon fillet, sorrel & potato croquette, Norfolk asparagus, zhoug	£18
Charred tenderstem broccoli, fennel, pickled chilli & fermented barley salad VG	£15.50
Beer battered haddock, triple cooked chips, crushed peas, tartare sauce	£14.00
Chargrilled 8oz sirloin steak, triple cooked chips, pickled shallot salad, garlic & tarragon butter	£25
Whole roasted cauliflower, Fen Farm mascarpone mash, pesto, grilled spring onions V GF	£14
East Anglian beef burger, brioche bun, truffle mayo, crispy onions, beef dripping chips	£15

PUDDINGS

Fen Farm buttermilk panna cotta, poached rhubarb, stem ginger, rhubarb granita V GF	£7
Spiced rum cake, maple roast pineapple, cashew cream VG	£6.50
Roast apricots, burnt white chocolate, pistachio praline, raspberry sorbet GF	£7
Dark chocolate marquise, coffee sponge, mascarpone V	£7.50
Glazed lemon tart, blueberry compote, meringue V	£7
East Anglian cheese selection, homemade chutney, grapes, celery, biscuits	£9
Alburgh ice cream & sorbets	£2

V Vegetarian VG Vegan GF Gluten Free

Please let a team member know of any allergies or dietary requirements