

MAIN MENU

FLINT VINEYARDS (NORFOLK) CHARMAT
ROSÉ 175ML £11.95

WHILST YOU WAIT

Greek Olives <i>(GA, DA, V, VGNA)</i>	£4.50
Mixed Bread <i>rosemary olive oil, balsamic (DA, V)</i>	£6
Breaded Whitebait <i>sriracha mayo</i>	£7.95
Lemon & Coriander Hummus <i>flatbread (GA, DA, V, VGNA)</i>	£6

STARTERS

Chilli & Garlic King Prawns <i>chargrilled sourdough (GA, DA)</i>	£9.45
Mezze Platter <i>sunblushed tomatoes, artichoke hearts, lemon & coriander hummus, olives, vegan feta, rocket, sourdough (GA, DA, V, VGNA)</i>	£9.25/ £17.95
Whipped Goat's Cheese <i>honey roasted fig, sourdough (GA, DA, V)</i>	£9.45
Smoked Mackerel Pâté <i>horseradish cream, crostini (GA)</i> <i>try with Ormaine Picpoul de Pinet 175ml £10.95</i>	£9.45
Creamy Garlic Wild Mushrooms <i>sourdough toast (GA, DA, V, VGNA)</i>	£9.45
Dingley Dell Chorizo, Sunblushed Tomato & Mozzarella Bake <i>flatbread (GA)</i>	£9.45

SIDES

Chips/Skin On Fries <i>(GA, DA, V, VGNA)</i>	£4.50
Cheesy Chips <i>(GA, V)</i>	£5.75
Onion Rings <i>(V)</i>	£4.75
Mixed Salad <i>(GA, DA, V, VGNA)</i>	£3.50
Peppercorn Sauce/Garlic Butter <i>(GA, DA)</i>	£3

MAINS

Adnams Battered Fish <i>chips, garden/mushy peas (DA)</i> <i>try with Pommery Brut</i> <i>Champagne 175ml £15.95</i>	£17.15/ £19.45
8oz Beef Burger <i>monterey jack, burger sauce, skin on fries</i> <i>add bacon - £1 add 3 onions rings £1.75</i> <i>(GA, DA)</i>	£19.45
10oz Sirloin Steak <i>chips, vine tomatoes, onion puree</i> <i>(GA, DA)</i> <i>try with Josh Cellars Cabernet</i> <i>Sauvignon 175ml £13.75</i>	£34.95
Poke Bowl <i>a cold assortment of kimchi, edamame, pickled cucumber, charred corn, charred broccoli, sesame carrot, radish, pickled ginger, soy sauce, served on warm sticky coriander rice (GA, DA, V, VGNA)</i> <i>add smoked salmon £2 (GA, DA)</i> <i>add avocado £2 (GA, DA, V, VGNA)</i> <i>add crispy beef £2 (GA, DA)</i> <i>add hoi sin pork belly £2 (GA, DA)</i>	£17.95
Panfried Seabass <i>new potatoes, chorizo, green beans, paprika cream sauce (GA, DA)</i>	£19.95
Lamb Rump <i>dauphinoise potatoes, purple sprouting broccoli, minted crushed peas, lamb gravy</i> <i>(GA)</i>	£20.95
Cold Seafood Platter <i>smoked salmon, smoked mackerel pâté, marie rose prawns, dill cured herring, crevettes, green lip mussel, cockles, crayfish, bread (GA, DA)</i> <i>add scampi £4</i> <i>add salt & pepper squid £4</i> <i>add whitebait £4</i> <i>try with Chapel Down Brut 175ml £13.45</i>	£24.95/ £48.45
Chickpea & Butternut Squash Tagine <i>pomegranate cous cous, harissa yoghurt</i> <i>(DA, V, VGNA)</i>	£18.95
Pea, Goats Cheese & Courgette Risotto <i>rocket, parmesan crisp (GA, DA, V, VGNA)</i>	£18.95

(V) Vegetarian (VGNA) Vegan Adaptable (DA) Dairy Adaptable (GA) Gluten Adaptable

As we offer menu items containing all major allergens, please be advised that traces of all allergens may be found in any of our dishes.

Adaptable dish means the dish can be adapted to suit your dietary requirements. Please advise us if you require your dish adapting.