



## NIBBLES

**WARM HOMEMADE FOCACCIA** olive oil and balsamic vinegar 6.45 (V) (VGNA) (DA)

**MIXED OLIVES** 4.95 (V) (VGNA) (DA) (GA)

**BEER BATTERED PROCTORS PORK SAUSAGES AND GHERKINS** with a grain mustard mayonnaise 6.45 (DA) (GA)

**CRISPY WHITEBAIT** with salad garnish and tartare sauce 7.95 (DA)

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## STARTERS

**SOUP OF THE DAY** with focaccia bread 7.45 (V) (VGNA) (DA) (GA)

**HOMEMADE JUMBO NACHOS** with melted cheese and jalapenos, served with guacamole, sour cream and salsa (vegan cheese available) 7.95 / 14.95 (V) (VGNA) (DA) | add chilli jam 1.95

**CRISPY HAM HOCK CROQUETTES** with apple and celeriac slaw and a grain mustard mayonnaise 8.95

**BAKED GOATS CHEESE AND RED ONION MARMALADE TARTLET** with a walnut and dried cranberry salad 8.95 (V)

**SAUTEED KING PRAWNS AND CHORIZO** in garlic butter served on toasted focaccia 8.95 (GA)

**SMOKED MACKEREL CAESAR SALAD** with crispy bacon, focaccia croutons, baby capers, and parmesan 8.95 (GA) (DA)

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## MAIN COURSES

**FISH PIE** Smoked haddock, salmon, and cod, in a creamy white wine sauce, topped with cheddar mash, served with hollandaise sauce and green vegetables Small 14.95/ Large 20.95

**DUO OF SALMON** Scottish salmon fillet and smoked salmon risotto cakes, with a creamy fennel and white wine sauce and green vegetables 22.95

**ADNAMS BEER BATTERED FISH AND CHIPS** haddock fillet served with chips, garden peas and tartare sauce – Small 15.45 | Large 19.45 (DA) (GA)

**CHUNKY VENISON CHILLI-CON-CARNE** with chestnut and bacon rice, jumbo nachos and sour cream 19.95 (DA) (GA)

**CAJUN CHICKEN** butterflied chicken breast coated in Cajun spices, with chips, salad and coleslaw – Small 12.45 | Large 18.45 (DA) (GA) | add Monterey jack cheese 1.00 | | add brioche bun 1.00

**SLOW ROASTED OLD SPOT PORK BELLY** with a spicy cassoulet of chorizo, Nduja, winter vegetables and cannellini beans, served with sage mash, winter greens and crackling – Small 16.95 | Large 22.95 (GA)

**COW PIE** slow cooked brisket, chuck steak and shin in red wine under a short crust, served with a creamy roasted shallot mash, thyme roasted carrots, winters greens and red wine gravy 21.95 (GA)

**HONEY ROASTED LOOMSWOOD FARM DUCK BREAST** served with dauphinoise potatoes, caramelized pears, winter greens, roasted root vegetables and peppered cranberry sauce Small 16.95 | Large 26.95 (GA)

**CHARGRILLED STEAK BURGER** 6oz rare breed steak burger, served with chips and homemade burger sauce 18.45 (GA) | add bacon 1.50 | add Monterey jack cheese 1.00 | add patty 3.00 | add beer battered gherkin 1.95 (DA)

**SIRLOIN STEAK** served with chips, chargrilled beef tomato, roasted field mushroom and creamy peppercorn sauce 30.95 (DA) (GA)

**GARDEN GOURMET PLANT-BASED BURGER** topped with caramelised onions and Monterey Jack cheese, chips and a side salad 17.95 (vegan cheese available) (V) (VGNA) (DA) (GA)

**VEGETARIAN COTTAGE PIE** of roasted butternut squash, mixed beans and baby spinach, topped with a herb and cheddar mash served with seasonal greens and gravy 19.95 (V) (VGNA) (DA) (GA)

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## ON THE SIDE

**CHIPS** 4.25 (V) (VGNA) (DA) (GA) | cheese 1.25 | **SIDE SALAD** 3.00 (V) (VGNA) (DA) (GA) | **GARLIC FOCACCIA** 3.45 (V) | **ONION RINGS** 4.00 (V) (DA) | **COLESLAW** 1.95 (V) (DA) (GA)

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## DESSERTS

**APPLE AND BLACKBERRY CRUMBLE** with custard 8.95 | Small portion 5.45 (V) (VGNA) (DA) (GA)

**LIMONCELLO PANNA COTTA** with raspberry compote, crushed meringue and dried raspberries 8.95 (GA)

**STICKY TOFFEE PUDDING** toffee sauce and vanilla ice cream 8.95 | Small portion 5.45 (V)

**CHOCOLATE BROWNIE** salted caramel ice cream 8.95 | Small portion 5.45 (GA)

**A SELECTION OF SUFFOLK ICE CREAM / SORBET** 3 scoops of: Ice cream - vanilla, chocolate, strawberry, salted caramel | Sorbet - raspberry, lemon 7.95 (V) (DA) (GA)

**TRIO OF CHEESES** Baron Bigod, Norfolk Dapple smoked cheddar and Binham blue, served with artisan biscuits and quince jelly 10.95 (V)

### **ALLERGENS & INTOLERANCE**

Please speak to a member of staff if you have any allergies, intolerance's or require information about our ingredients.

(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.