

Small plates

Hummus & cumin flatbread £5 G // **Olives £3.5**, SU // **Salt & pepper squid with aioli £6.5** G, E, S, MO // **Roasted peppers & feta £4** V, M // **Sticky chilli tempura king prawns £6.5** G, SE, S, CR

Starters

Smoked mackerel pate £9

Horseradish crème fraiche, apple & fennel slaw, toasted sourdough F, G, M, SU, CE

Spiced pea, courgette & carrot fritters £8

Pickled cucumber, yogurt, mint & cucumber SU

Crispy Gressingham duck & watermelon £9

Mixed leaf, radish & teriyaki sauce SU

Pink peppercorn & Dijon beef carpaccio £10

Black garlic aioli, Norfolk endive & parmesan MU, SU

Lemon, garlic & chili king prawns £9

 SU, M, CR

Mains

Spiced aubergine bake £17

Mushroom & tomato ragu, smoked applewood cheese, tofu & black garlic yogurt S, G, SU

Slow confit pork belly £18.5

Crispy Norfolk peer potatoes, vanilla poached pear, crackling, red wine jus SU, M

28day dry aged Scotch bavette steak £28

Parmesan & truffle triple cooked chips, pickled onion rings, Café de Paris butter M, G, SU

Butter roasted supreme of Norfolk chicken £19

Smoked bacon greens, olive oil mash, mushroom cream M, SU

Cromer crab, king prawn & clam linguini £19

Cherry tomatoes, fresh garlic, chilli, pine nuts & parmesan G, N, SU, F, CR

Pan roasted cod loin £19.5

Pancetta, mushrooms, greens & roasted cauliflower puree M, SU

g- gluten, s- soya, l- lupin, ce- celery, m- milk, e- eggs, su- sulphates, mu- mustard, se- sesame, p- peanuts, n- nuts, cr- crustaceans, f- fish, mo- molluscs