

Table nibbles

Hummus & cumin flatbread *g,m,se* // Mixed marinated olives *su* // Sourdough & Whipped butter *g,m*
£3.50 each or three for £9.00

Starters

Matty's soup of the day *g,m*
crusty sourdough £6.00

Smoked mackerel pate *g, f, m*
Horseradish crème fraiche, apple & fennel slaw, toasted sourdough £8

Seasonal scotch egg *m,su,e,g,n*
Chestnut velouté, crispy kale £8

Tandoori carrot bhajis (Vegan) *su*
Mango yoghurt, salted golden raisins, pickled carrot ribbons £7.75

Tempura king prawns *su, f, cr*
Ponzu dip £8.95

Mains

Braised celeriac steak (Vegan) *su*
Apple. Burnt date & pickled carrots £14.50

Crispy pork belly *g,m,e,su,ce*
Roasted new potatoes, black pudding, poached pear & red wine jus £17.50

Pan roasted sea bream *m,su,f,g*
Fish pie baton, creamed potatoes, smoked dapple crumb & seasonal greens £17.50

Moules Marinere *m,su,g,mo*
Peter Loose's Brancaster mussels, white wine & garlic sauce, bread & fries £16.95

8oz 28 day aged Ribeye steak *g,su,mu*
charred tomato, garlic mushroom, triple cooked chips, beer battered onion rings & Norfolk leaf salad £24.50

Sauces £ 2 each
peppercorn sauce *su,m* // Binham blue *su,m* // Bearnaise *ce,e,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