

### Table nibbles

Hummus & cumin flatbread £4.50 *g,m,se* // Mixed marinated olives £3.50 *su* // Sourdough & Whipped butter £3.00 *g,m*

### Starters

**Matty's soup of the day** *g,m*  
crusty sourdough £6.50

**Smoked mackerel pate** *g, f, m*  
Horseradish crème fraiche, apple & fennel slaw, toasted sourdough £8.50

**Seasonal scotch egg** *m,su,e,g,n*  
Chestnut velouté, crispy kale £8.25

**Tandoori carrot bhajis (Vegan)** *su*  
Mango yoghurt, salted golden raisins, pickled carrot ribbons £8.00

**Tempura prawns** *su,cr,f,g,s*  
Ponzu dip £8.95

### Mains

**Pink peppercorn & thyme braised celeriac steak (Vegan)** *su*  
Apple. Burnt date & pickled carrots £14.50

**Crispy Hampshire pork belly** *g,m,e,su,ce*  
Roasted new potatoes, black pudding, poached pear & red wine jus £18.50

**Pan roasted sea bream** *m,su,f,g*  
Crispy fish pie, creamed potatoes, smoked dapple crumb & seasonal greens £18.50

**Moules Mariniere** *m,su,g,mo*  
Peter Loose's Brancaster mussels, white wine & garlic sauce, bread & fries £17.50

**8oz 28 day aged Hereford Ribeye steak** *g,su,mu*  
charred tomato, garlic mushroom, triple cooked chips, beer battered onion rings & Norfolk leaf salad £28.00

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*