

Nibbles

Salt & pepper squid with aioli £6.5 535Kcal // **Olives £3.5** GF, VE, 103Kcal // **Sticky chilli tempura king prawns £7** 207 Kcal // **Hummus & cumin flatbread £5** VE, 360Kcal // **Roasted peppers & feta £5** GF, V, 94Kcal

Starters

Spinach & halloumi arancini £8.5

Tomato ragu, arugula, balsamic reduction V, GF, 200 Kcal

Woodfordes Adder Cider braised ham-hock terrine £9

Chef's homemade piccalilli, baby gherkins, ciabatta crisp GFO 169 Kcal

Shell on king prawns £9

Chilli, lemon & garlic butter GF, 229 Kcal

Baked portobello mushroom £8

Courgette & sweetcorn succotash, herb crust GFO, VE 129 Kcal

Local wood pigeon £10.5

Thyme roasted beetroot, sweetcorn puree, carrot crisps GF 321 Kcal

Mains

Pearl cous-cous £15.5

Norfolk heritage tomatoes, tempura sprouting broccoli, basil oil VE, 556 Kcal

Roasted beetroot & goats cheese tart au tatin £15.5

Candied walnuts, orange segments, arugula, balsamic glaze V, 709 Kcal

Duo of Norfolk pork £17.5

Norfolk reared pork steak, adder cider braised ham hock & potato rosti, green beans, wholegrain mustard cream GFO, 1004 Kcal

Roasted Norfolk supreme of chicken £18

Fricassee of summer vegetables, pancetta, parmentier potatoes, crispy leeks
GF, 625 Kcal

Pan fried sea trout £19.5

Sauté potatoes, wilted spinach, crown prince butternut squash, smoked prawn butter GF, 561 Kcal

Seared tuna niçoise salad £19.5

Blakeney leaf, soft boiled egg, anchovy dressing GF, 496 Kcal

GF-Gluten Free GFO- Gluten Free Option Available V- Vegetarian VE- Vegan

Please let your server know if you have any allergies. A full allergen menu is available on request. All dishes are freshly prepared in house, calorie information may fluctuate, and we cannot guarantee the absence of all allergens. Adults need around 2000 calories a day