

Sunday

2 courses 32 // 3 courses £36

Nibbles

Mixed Marinated Olives, Herbs De Provence 4

'Krusty Loaf' Sourdough & Salted Butter 4

Brancaster Oysters, Chardonnay Vinegar & Shallot or Seaweed Hot Sauce 4 ea

Starters

Homemade Soup, Toasted Bread

Brie 'Tartiflette', Truffle Mayonnaise, Crispy Onions

Crayfish Cocktail, Shredded Baby Gem, Marie Rose

South Creake Ham Hock & Fruit Pig Black Pudding Terrine, Burnt Apple & Sourdough

Roasts

Mustard Rubbed 28 Day Dry Aged Beef Rump Cap

Salt Aged Norfolk Pork Loin

Grilled Suffolk Chicken Breast

Norfolk Aged Cheddar, Cranberry & Celeriac Pie

'All The Meats' Can't Decide? Try Our Feast Of Beef Rump Cap, Norfolk Pork Loin & Suffolk Chicken
(5 supplement)

Heatherly Farm 1kg Grassfed 28day Dry Aged Porterhouse to Share (12pp supplement)

All of our delicious roasts are served with lashings of gravy, Yorkshire puddings, herb roasted carrots & parsnips, seasonal greens, aged cheddar cauliflower cheese and crispy roast potatoes

Catch Of The Day

Spinach & Wild Garlic Risotto, Binham Blue, Hazelnuts

Pudding

Kings Head Sticky Toffee Pudding, Toffee Sauce, Dann's Norfolk Custard Ice Cream

Milk Chocolate Pot, Fruit & Nut

Affogato, PACT Espresso, Dann's Norfolk Vanilla Ice Cream (add 25ml Disaronno 4)

Chef's Artisan Cheese Of The Day, Walnuts, Celery Ribbons, Grapes, Ale Chutney, Crackers

A Selection of Dann's Norfolk Ice Creams & Sorbets