

Sunday
2 courses 32 // 3 courses £36

Nibbles

Mixed Marinated Olives, Herbs De Provance 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 Creak 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