

## Appetiser

<b>Olives</b>	4
<b>Homemade Artisan Rosemary Focaccia</b>	5.5

## Starter

<b>Crispy Pigs Cheek</b> - Grains, Parsley <b>(DF)</b>	8.5
<b>Chargrilled Chicken Thigh</b> - XO Sauce, Sour Apple <b>(DF)</b>	9
<b>Seared Salmon</b> - Blackberry, Chestnut Crumble	9

## Traditional Roasts

<b>Homemade Nut Roast</b> - <b>(V)(VE)</b>	18
<b>Roast Norfolk Pork Belly</b> - <b>(GFA)(DFA)</b>	19
<b>Roast Barbary Duck Leg</b> - <b>(GFA)(DFA)</b>	22
<b>Roast 28 Day Aged Norfolk Sirloin</b> - <b>(GFA)(DFA)</b>	22
<b>Roast Lamb Shoulder</b> - <b>(GFA)(DFA)</b>	23

*All Our Roasts Are Served With Roast Potatoes,  
Seasonal Vegetables, Cauliflower Cheese & Proper Gravy*

## Fish Course

<b>Moules Marinieres</b> - Homemade Bread & Fries	18
<b>Market Fish</b> - Please Ask A Member Of Our Team	24

## Dessert

<b>Sticky Toffee Pudding</b> - Miso Butterscotch, Vanilla Ice Cream	8
<b>Triple Chocolate Brownie</b> - Caramel, Chocolate Ice Cream	8
<b>Cherry Frangipane</b> - Bakewell Ice Cream, Almonds	9
<b>Homemade Ice Cream &amp; Sorbets</b>	2.5

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<b>Americano</b> £3.50	<b>Flat White</b> £3.75	<b>Cappuccino</b> £3.75	<b>Espresso</b> £2.00
<b>Latte</b> £3.85	<b>Mocha</b> £3.90	<b>Fruit Tea</b> £3.00	<b>Tea</b> £3.00
<b>Espresso Martini</b> £11.00	<b>Taylors Port</b> £4.25	<b>Baileys</b> £4.25	
<b>English Whisky</b> £4.40	<b>Remy Martin VSOP</b> £5.25	<b>Disaronno</b> £3.50	
<b>Norfolk Rum</b> £4.00	<b>Courvoisier</b> £3.50	<b>Tia Maria</b> £3.50	

### Please advise your server of any allergies

(GF) = GLUTEN FREE    (GFA) = GLUTEN FREE ADAPTABLE    (DF) = DAIRY FREE  
(DFA) = DAIRY FREE ADAPTABLE    (VE) = VEGAN    (VEA) = VEGAN ADAPTABLE

**Please Note: A Discretionary 10% Service Charge Is Added To Each Bill**