

Starters

Burrata - Roast Peach, Garden Lavender, Pistachio (V/GFA)	8
Cured Sea Trout - Fennel, Grapefruit (GFA)	10
Crab Beignets - Black Garlic, Chervil	10
Glazed Chicken Wings - Spring Onion, Sesame Mayo (GFA)	8.5

Main Course

Confit Carrot - Vegan Yogurt, Dukkah, Carrot Gremolata (VE/GFA)	17
Roasted Whole Mackerel - Chorizo Jam, Kohlrabi, Beans (GFA)	22
Papworth Pork Tomahawk - Confit Carrot Potato Terrine, (GF)	23
Market Fish - Please Ask A Member Of Staff (GFA)	25
Ribeye Steak - Onion, Beef Dripping Chips, Heritage Tomato (GFA)	33

Dessert

Vegan Chocolate Pudding - Raspberry Sorbet (VE)	8
Grapefruit Tart Au Citron - Meringue, Honeycomb & Lavender	8.5
Cranachan Parfait - Raspberry, Toasted Oats, Whisky (V)	9
Vanilla Soaked Gooseberry Fool - Sable, Croissant Ice Cream	9
Death By Chocolate - Caramel Ice Cream (V)	9.5
Artisan Cheese	14
Ice Cream & Sorbets	2.5

Cappuccino	£3.50	Mocha	£3.50	English Whisky	£4.40
Flat White	£3.25	Double Espresso	£4.00	Norfolk Spirit Co.	£4.00
Americano	£3.00	Hot Chocolate	£3.50	Cockburns Port	£4.00
Latte	£3.50	Tea	£3.00	Remy Martin VSOP	£5.25
Espresso Martini	£11	Liqueur Coffee	£9.00	Baileys	£4.25

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

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