

## Starters

<b>Pork Belly</b> - Green Gauges, Hot Honey/Maple, Dandelion Jam	9
<b>Sardines Escabeche</b> - Black Radish	9.5
<b>Truffle Hash</b> - Manchego, Truffle Mayo	9.5
<b>Pigeon Breast</b> - Apple & Blackberry, Puffed Potato	10
<b>Crab Crumpets</b> - Creme Fraiche & Chive	11

## Main Course

<b>Moroccan Squash</b> - Hummus, Flat Bread, Seeds & Spices	20
<b>Corn Fed Chicken</b> - Salsify, Chicken Stock Fondant, Burnt Corn	24.5
<b>Market Fish</b> - Please Ask A Member Of The Team	26
<b>Stone Bass</b> - Gnocchi, Peas & Beans, Chili, Lemon, Chervil	28
<b>Picanha</b> - Chimichurri, Leaf	29

## Dessert

<b>White Chocolate Galette</b> - Comice Pears	9
<b>Geranium Meringue</b> - Nectarines, Sweet Dukkah	9
<b>Strawberry</b> - Basil, Olive Oil	9.5
<b>Chocolate Maquis</b> - Whipped Caramel, Tempered Chocolate	9.5
<b>Cheese</b>	14.50

---

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

**Please Note: A Discretionary 10% 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