Starter

Marinated Olives - (GF)	4	
Homemade Artisan Bread		
Homemade Soup Of The Day - Please Ask Our Team (GFA)(V)	8.5	
Crispy Pigs Cheek - Apple (DF)	9	
King Oyster - Mushroom XO, Blue Monday	9	
Pan Seared Salmon - Apple, Blackberry & Chestnut	10	

Main Course

Peter Loose Moules Marinieres - Homemade Sourdough, Fries (GFA)	18
Ale Battered Haddock - Triple Cooked Chips, Pea Puree, Tartar Sauce (GFA)	19.5
BBQ Chicken Burger - Monterey Jack, Fries	20
Moroccan Squash Burger - Pickled Courgette, Tzatziki, Fries (V)VEA)	20
Pan Roasted Lamb Rump - Tender Stem, Creamy Mash, Jus (GFA)	25.5
Market Fish - (Ask a member of our team)	MP
8oz Rib Eye Steak - Triple Cooked Chips, Tomato, Buttermilk Onion	32

Sandwiches

Southern Fried Chicken - BBQ Sauce, Monterey Jack, H/made Crisps	11
Proper Fish Finger - Homemade Crisps	11
Bacon, Baron Bigod, Cranberry - Homemade Crisps	11

(all sandwiches come with handmade crisps, or upgrade to fries for +2.5)

Please advise your server of any allergies

Dessert

Sticky Toffee Pudding - Miso Butterscotch, Honeycomb Ice Cream	8			
Triple Chocolate Brownie - Caramel, Vanilla Ice Cream				
Goats Curd Parfait - Blackberries, Honey	9			
Chocolate Marquis- Marzipane, Amaretti, Cranberry`	9.5			
Artisan Cheese (V)(GFA)	14			
Homemade Ice Cream & Sorbets (GF)(V)	2.5			

Cappuccino	£3.50	Mocha	£3.50 EnglishWhisky	£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	£3.00Remy Martin VSOP	£5.25
Espresso Martini	£11	Liqueur Coffee	£9.00 Baileys	£4.25

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

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