

BOARDS

Charcuterie & cheese board
Free-range Norfolk charcuterie,
British cheeses, fig chutney
& pickles £22

Seafood board

Home-cured Juniper & mustard
gravlax, seared mackerel,
pan-fried trout,
Jersey Royal & fine bean salad, dill
crème fraiche, pickled gherkins,
caperberries, bread £24

BURGERS

*served with fries, aioli, pickles,
salad & raw slaw*

Beef & mature Cheddar £14

v Mushroom, beetroot & polenta £14

*+ add smashed avocado, streaky bacon
or Blacksticks Blue cheese £2*

BRUNCH

Hanger steak, leek & potato hash
browns, two poached eggs, salsa
verde £16

v Scrambled eggs, toasted brioche,
garlic mushrooms
& shaved parmesan* £11

ve Scrambled tofu, wholegrain toast,
garlic mushrooms £10

v Warm crêpes, fresh berries & maple
syrup £9

+ add chocolate sauce or banana + £1

STARTERS

ve gf Satay tofu, seared baby gem, tahini, chilli
pesto £8

v gf Burrata, asparagus, ruby grapefruit, peas,
basil & toasted pine nuts £9

Beef tartare, oak smoked mayonnaise,
cured duck egg £10/£19

gf Juniper & mustard salmon gravlax,
fennel slaw, crispy capers,
dill crème fraiche £8/£15



ROASTS

Roast sirloin of beef,
Yorkshire pudding £18

Roast chicken,
pork & apricot stuffing £16

Roast lamb rump,
mint sauce £17

ve **Mushroom & chestnut Wellington,**
vegan gravy £14

*Served with garlic roast potatoes, roasted
carrots & parsnips, broccoli, & celeriac,
carrot & pea purees*

MAINS

gf Chalk Stream trout fillet, Jersey Royals,
fine beans, beetroot, quail eggs, olives
& dill crème fraiche £18

ve Roasted aubergine, bulgur wheat,
pomegranate vinaigrette, almond,
coconut & cumin yoghurt £15

Grilled sumac chicken salad, avocado,
couscous, haloumi, baby gem &
pomegranate,
coriander & parsley dressing £17

SIDES

v Truffled mash £4

v Jersey Royals £4

v Fries £3

ve Fine beans £4

v Pea, mint & feta salad £5

ve Spring green & heritage carrot slaw £4

ve Purple sprouting broccoli £3

DESSERTS

ve Peach Tarte Tatin, tamarind caramel
sauce & peach sorbet £7

ve gf Chocolate & avocado mousse, pistachio,
sea salt £7

v gf Raspberry & white chocolate blondie,
crème fraiche sorbet £7

Ice cream / sorbet
[ask for today's flavours] £6

British cheese board, fig & biscuits
Small £8 / Large £15