

NIBBLES

gf Oysters [weather dependant]	£3 _{each}
Smoked mackerel pate & sourdough	£6
gf Norfolk bresaola	£6
Pork & black pudding sausage roll	£5
v Spinach, feta & pine nut roll	£4

SHARERS

Norfolk free range charcuterie & British cheese trio	£22
Smoked & cured fish board with sourdough	£26
v* Whole baked Tunworth & toast	£18
Hanger steak sharer, aioli & watercress on sourdough	£29
ve Falafel, hummus trio, asparagus, broccoli,	£18

STARTERS

ve Pea & watercress soup, garlic croutons	£7
ve gf Charred purple broccoli, fig, hazelnut, chicory & black garlic	£7
gf Grapefruit cured salmon, compressed cucumber, avocado	£8
gf Smoked chicken & leek terrine, carrot, grelot onions	£8
v Asparagus, duck egg, hazelnuts, cider vinegar	£9

MAINS

gf Lamb rump, spring vegetables, artichokes, chicory, anchovy & olive salsa	£18
gf Roast hake, lobster & shellfish broth, creamed potato, wild garlic aioli, saffron oil	£21
Chicken supreme, smoked black pudding, dry-cure bacon, cauliflower & chicory gratin	£17
gf Seared mackerel, new potato salad, horseradish, beetroot, watercress	£16
Lobster, scallop & king prawn pithivier, mashed potato, fine beans	£25
ve gf Salt-baked beetroot, white bean hummus, purple sprouting broccoli, asparagus, smoked rapeseed oil	£16
Chuck & brisket cheeseburger, fries, pickles & slaw	£14
+ avocado / streaky bacon / Kentish blue cheese	£2
ve Moving Mountains vegan burger, vegan Gouda, fries, pickles & slaw	£14
+ avocado / streaky bacon / Kentish blue cheese	£2
Steaks - Hanger [240g] / Galician Blonde Sirloin [400g] / Galician Blonde Rib-Eye [1000g] with fries & salad	£19 / £29 / £59
+ salsa verde / roast bone marrow jus / Lincolnshire Poacher sauce	£2

SIDES

v gf Mashed potato	£5	v gf Cauliflower & chicory gratin	£5	v Fries	£4
ve gf Fine beans	£4	v gf Creamed polenta	£4	v gf Purple sprouting broccoli	£4
ve gf Watercress salad	£5	v gf Buttered Jersey Royals	£4	v gf Asparagus, peas & beans	£5