



SNACKS

Marinated mixed olives £5 (GF/VG)
Bread, honey & paprika butter £5
Buffalo chicken wings & blue cheese dip £9 (GFA)
Crispy jackfruit, pickled daikon, soy & mirin dip £8 (GF/DF/VG)
Hummus, olives & flatbread £8

STARTERS

Beef brisket, rosti, fried egg, pico de gallo, chimichurri £11
Chicken yakitori skewers, yuzu mayonnaise, cucumber salad £10 (DF)
Miso roasted heritage carrots, labneh, spiced roasted hazelnuts, parsley oil £9 (GF)
Moroccan lamb shoulder, hummus, cous cous, pomegranate £11 (GFA/DFA)
Thai crab cake, tempura prawn, coconut chutney, chilli jam £10 (DF)

MAINS

Cod fillet, pomme annas, chorizo, samphire, pickled red onion £27 (GFA)
Lamb rump, new potatoes, lamb bacon, courgette, salsa verde, pea, greek yogurt £28 (GFA/DFA)
Pork loin in parma ham, hash brown, apricot puree, tenderstem broccoli £24 (GFA)
Bavette steak, tomato & jalapeno salsa, charred leeks, fries £26 (GFA/DFA)
Potato dumplings, Norfolk white lady, heritage tomatoes, courgette, pesto £19
Beef burger, maple bacon, cheese, onion chutney, burger sauce, fries, slaw £19 (GFA/DFA)
Falafel burger, haloumi, tzatziki, chilli sauce, fries, slaw £19 (GFA)
Beer battered haddock, hand cut chips, minted peas, tartar sauce £20
Braised fennel, baba ghanoush, cous cous, harissa, dukkah, baby leeks £18 (GFA/DF/VG)

SIDES

Seasonal vegetables £4.50 | Rosemary fries £5 | Cabbage slaw £4

DESSERTS

Lemon meringue, almond sponge, raspberries £9 (GFA)
'Pina colada' coconut sponge, rum soaked pineapple, coconut ice cream, pineapple gel £9
Peanut butter & dark chocolate delice, plum, peanut brittle £9
Cardamom panna cotta, pistachio, pink peppercorn crumble, gooseberries £9 (GFA)
Cheeses, crackers, grapes, chutney £13.50
Sorbet Selection £7.50 (GFA/DFA)

(GF) Gluten Free (GFA) Gluten Free Adaptable (VG) Vegan (VGA) Vegan Adaptable (DF) Dairy Free (DFA) Dairy Free Adaptable

We strive to look after any guests with allergies, please inform your server if you have an allergy to any of the following:

Gluten, Milk, Eggs, Tree Nuts, Peanuts, Celery, Crustaceans, Fish, Lupin, Molluscs, Mustard, Sesame Seeds, Soybeans, Sulphur Dioxide or Sulphates

Please be aware that some of our dishes may be made Gluten or Milk Free however the kitchen works with all the other Allergens and therefore we cannot guarantee that there will not be traces.