



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)

Moroccan lamb shoulder, hummus, cous cous, pomegranate £11_(GFA/DFA)

Thai crab cake, tempura prawn, coconut chutney, chilli jam £10_(DF)

Miso roasted heritage carrots, labneh, spiced roasted hazelnuts, parsley oil £9_(GF)

ROASTS

Beef sirloin £23_(GFA/DFA)

Pork belly, burnt apple puree £21_(GFA/DFA)

Aubergine & wild mushroom pithivier £20_(DFA)

All served with roast potatoes, seasonal greens, slow braised carrot, cauliflower puree, yorkshire pudding

Cauliflower cheese £5 | Pigs in blankets £6.50 | Crispy pork, sage & onion stuffing £5

MAINS

Beef burger, maple bacon, cheese, onion chutney, burger sauce, fries, slaw £19_(GFA/DFA)

Beer battered haddock, hand cut chips, minted peas, tartar sauce £20

Potato dumplings, Norfolk white lady, heritage tomatoes, courgette, pesto £19

Panzanella & burrata salad - heritage tomatoes, croutons, onion, cucumber, basil, burrata cheese £19

Braised fennel, baba ghanoush, cous cous, harissa, dukkah, baby leeks £18_(GFA/DF/VG)

DESSERTS

Lemon meringue, almond sponge, raspberries £9_(GF)

Vanilla baked cheesecake, macerated strawberries, strawberry gel, prosecco sorbet £9

‘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)

Sorbet selection £7.50_(GFA/DFA)

Cheeses, crackers, grapes, chutney £13.50

_(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.