

Aperitifs

Focaccia with balsamic and olive oil Anchovies and artichokes
Marinated vegetables Kalamata olives
£2.25 each

	125 ml		50 ml
Jansz Sparkling Wine	£6.20	Manzanilla Sherry	£2.50
Deutz Champagne	£8.95	Noilly-Prat	£2.50
Deutz Hibiscus Royal	£9.95	Porto White Fino Port	£3.60

209 Gin and Fever Tree Tonic £5.50
-setting the new standard for G&T

Starters SAMPLE Menu

Homemade soup of the day
£5.25

Brancaster Staithe oysters
served natural with lemon, tempura or gazpacho dressing
£1.75 each *or* £9.95 per ½ dozen

Pan seared scallops
black pudding fritters, duo of cauliflower £9.95

Smoked salt cured salmon
caper, dill & mustard dressing, mixed shoots £6.95

Local venison terrine
homemade caraway seed bread, pistachio & apricot chutney £ 6.95

Verrine of creamed goat's cheese
beetroot jelly, candied walnuts, tomato concasse, Italian flatbread £7.00

Oriental pork dumpling broth
shrimp wontons £6.50

Please let us know if you have any dietary requirements

A discretionary charge of 12.5% will be added to tables of 6 or more