



DINNER sample Starters

Homemade soup bread £5.95 (G CE M)

Brancaster oysters natural (MO SD) *or* tempura (G MO) £2.50 each /£14.00 half dozen

Scorched cured mackerel beetroot, apple, celery, walnut £8.00 (F CE MU N M)

Cod brandade pancetta, chive, smoked cod, lemon £7.95 (F SD M CE MU G E)

'Marsh Pig' salami peach, honey, curried granola, cultured yoghurt £8.50 (G M CE MU)

Pressed ham hock rye, piccalilli, quail egg £7.50 (MU G E CE SD)

Set pea custard quinoa, radish, truffle, Miller's fancy £7.00 (M E V)

Buffalo mozzarella 'panzanella' Heritage tomato, olive, rapeseed £7.50 (M N G CE MU V)

Mains

Whole plaice herb potato, cockle cream, Norfolk runner beans £16.50
(F M SD MO CE MU)

Confit trout saffron potato, spinach, crab, Heritage tomato £16.95
(F M E CR CE MU)

Pan roast halibut, scallop, tiger prawn dill mash, burnt corn, bisque, Norfolk samphire
£23.00 (F M MO CR SD CE MU)

Smoked pork tenderloin caponata, squid, romanesco, gem heart, jus £17.95
(M CE N SD MO G)

Gressingham duck breast Pommes Anna, cherry, white bean, artichoke, heart croutons,
jus £17.50 (M SD CE G)

Twenty eight day matured Norfolk 8oz rib eye steak garlic butter, mushrooms,
hand cut chips £21.95 *add 4 garlic tiger prawns for £5.00* (G M SD MU CR)

Herb gnocchi pickled peach, goat's curd, almond dressing, charred tenderstem £14.50
(E SD M N V CE MU G)

Sweet potato bastille feta, pine nut, raisin, apple, leaf £13.95 (M G N SD V CE MU)

All dishes as stated on the menu if you require any extras please order accordingly £3.50 per item

Sauté courgettes, mint, feta (SD M V)

Buttered greens (M V)

Sauté rainbow chard (M V)

Mixed leaf salad (SD MU G V)

Buttered Norfolk Peer potatoes (M V)

Hand cut chips (G V)