



## DINNER sample

### Starters

Homemade soup, bread £5.95 (G CE M)

Brancaster oysters, natural (MO SD) *or* tempura (G MO) £2.50 each £15.00 half dozen

Plaice fillet, saffron potato, Norfolk cockles, sea lettuce £8.50 (F M MO)

Letzer's smoked salmon, Cromer brown crab, fennel, blood orange £9.50 (F CR)

Five spiced Norfolk duck rillettes, textures of rhubarb, pak choi £8.00 (CE G E SD)

'Perfick Pork' ham hock, smoked garlic, toast, pickled cabbage £7.95 (SD G)

Jerusalem artichoke, Ferndale smoked dapple, puffed potato, chive oil £8.00 (ME)

Ras el hanout Heritage carrots, Muhammara, Sedgeford honey, seeds, golden raisins £7.95 (N SE G M)

### Mains

Pan fried black bream, curried cauliflower, cous cous, spinach, bhaji £16.50 (F M G)

Hake, chorizo, white bean, octopus, olive £17.50 (F M CR)

Salt marsh lamb rump, Heritage potatoes, cavolo nero, Norfolk wild garlic pesto, jus £23.00 (M N SD CE)

Pork Wellington, creamed potato, black pudding, hispi, pear, jus £17.00 (M G SD CE E)

Norfolk Red Poll 8oz rib-eye steak £24.00 garlic butter, mushrooms, hand cut chips (G M SD MU CR)

*add garlic tiger prawns for £5.00 (CR M)*

*add peppercorn or hollandaise sauce £2.50 each (M SD F G) (M E SD)*

Norfolk chargrilled leeks, gnocchi, goats curd, hazelnut dressing £14.50 (G E M N V)

Celeriac, foraged wild garlic, apple, potato, leaves, Havensfield fried hens egg £14.00 (CE M SD MU E V)

All dishes as stated on the menu extras £3.50 per item

Rainbow carrots, honey & seeds (SE V)

Buttered greens (M V)

Sauté Heritage potatoes, wild garlic pesto (M N V)

Mixed leaf salad (SD MU G V)

Buttered Norfolk Peer potatoes (M V)

Hand cut chips (G V)

PLEASE BE AWARE THAT GAME MAY CONTAIN SHOT

Allergen Key: Celery/Celeriac **CE**, Gluten **G**, Crustaceans **CR**, Egg **E**, Fish **F**, Lupin **L**, Vegetarian **V**  
Milk **M**, Mustard **MU**, Nuts **N**, Peanuts **P**, Sesame **SE**, Soya **S**, Sulphites **SD**, Molluscs **MO**