Small Plates & Starters

Soup of the Day VA
bread roll

Hash Brown Bites VEA
parmesan shavings & crispy onion bits

Breaded Stuffed Jalapeños
tomato salsa

Sweet Potato Falafel with Houmous VE
toasted flatbread

Onion Bhaji, Pakora, Samosa V
mango chutney

Spicy Cauliflower Wings VE
garlic & herb dip

Breaded Prawns
sweet chilli dip

Battered Chicken Bites
maple & bourbon BBQ sauce

Smoked Salmon & Prawn Cocktail
Marie Rose sauce, romaine, cucumber, tomato
brown bread & butter

Salt & Pepper Squid
lemon & Dill mayo, lime wedge

Halloumi Fries V
sweet chilli jam

£7.50 per plate / 3 for £20 / 6 for £38

Something Extra £5.00

Crispy Fries V
Side Salad VE GF
Onion Rings V

Main Courses

Chicken Tikka Masala GFA — **£18.00**
pilau rice, mango chutney, naan bread

Sweet Potato, Chickpea & Spinach Curry V GFA — **£16.00**
pilau rice, mango chutney, naan bread

Traditional Fish Pie GF — **£19.00**
cheesy mash, steamed vegetables

Beef Bourguignon — **£19.00**
buttery mash, French beans

Seriously Spicy Shredded Beef Chilli — **£18.00**
steamed rice, flatbread, sour cream & guacamole

Aberdeen Angus Beef Lasagne — **£18.00**
mixed salad, garlic bread

Three Bean Chilli V GFA — **£16.00**
steamed rice, flatbread, sour cream & guacamole

Stone Baked Pizza — **£13.00**
pepperoni or margarita V

Desserts

Iced Lemon Roulade V GF — **£8.75**
raspberry coulis

Sticky Toffee Pudding V — **£8.75**
custard or ice cream

Waffle V / VEA / GFA — **£8.75**
fruits of the forest, salted caramel or chocolate & hazelnut

Norfolk Cheese Board V / GFA — **£11.75**
selection of local cheese, celery, grapes, chutney, water biscuits

Warm Chocolate Brownie Sundae — **£8.75**
chocolate & vanilla ice cream, chocolate sauce, whipped cream

Ice Cream V / VEA / GFA
vanilla, chocolate, salted caramel, blackcurrant & clotted cream

1 Scoop	**£3.00**
2 Scoops	**£5.50**
3 Scoops	**£8.00**

V = Vegetarian / VE = Vegan / GF = Gluten Free /A = Available please ask

By the Glass...

White

Pinot Grigio, *Italy*

a true all-rounder, full of food friendly flavour, real intensity of fruit and deliciously dry finish

£27.50
£4.65 125ml
£7.00 175ml
£9.25 250ml

Chardonnay, *Australia*

aromas of candied lemon, lime and honeydew melon, flavours that continue to a long zesty finish

£28.50
£5.10 125ml
£7.25 175ml
£9.50 250ml

Sauvignon Blanc, *New Zealand*

intense aromas of tropical fruit, zesty and fruity on your palate, delicious sauvignon blanc

£33.50
£5.65 125ml
£8.75 175ml
£11.25 250ml

Red

Merlot, *Chile*

full bodied, smooth & bursting with flavour rich plum, red cherry, gentle spice and long finish

£26.00
£4.50 125ml
£6.75 175ml
£8.75 250ml

Malbec, *Argentina*

flavours of cherries, plums, and a note of blackcurrants, that lead to a smooth finish

£28.50
£5.10 125ml
£7.25 175ml
£9.50 250ml

Shiraz, *Australia*

a rich and flavoursome shiraz, vibrant red fruits, dark plum and spice, with underlying soft tannins

£33.50
£5.65 125ml
£8.75 175ml
£11.25 250ml

Rosé

Rosé Pinot Grigio, *Italy*

Dry yet fresh and fruity rosé, with an array of summer red berry fruit flavours

£26.00

£4.50 125ml
£6.75 175ml
£8.75 250ml

Prosecco

Italia Spumante Brut, *Italy*

hints of apple and peach, soft and dry with light citrus notes and a creamy yet delicate fizz

£9.95 200ml