

Small Plates & Starters

Halloumi Fries **v**

sweet chilli jam

Sweet Potato Falafel **VE GFA**

mango chutney

Houmous & Toasted Flatbread **VE**

Smoked Salmon & Beetroot Salad **GFA**

horseradish crème fraiche

Hash Brown Bites **VE GFA**

parmesan shavings

Cauliflower Wings **VE**

garlic & herb dip

Carbonara Bites

tomato chutney

Breaded Prawns

sweet chilli dip

BBQ Beef Brisket Bites

hot honey sauce

Chicken Bites

maple & bourbon bbq sauce

Crunchy Onion Rings

your choice of dip

Nachos **v GF**

salsa, guacamole, sour cream, jalapeños, cheddar

Crispy Fries

your choice of dip

Side Salad **VE GF**

£7 per plate / 3 for £19.50 / 6 for £38.50

For Starters Please See Small Plates Menu

Chicken, Mushroom & Dolcelatte Risotto

rocket and parmesan salad

Traditional Fish Pie GF

cheesy mash, seasonal vegetables

Smoked Haddock & Melt In The Middle Fishcakes GF

new potatoes, mixed salad

Shredded Beef Chilli

steamed rice, flatbread

Three Bean Chilli V GFA

steamed rice, flatbread

Stone Baked Pizza

pepperoni or margarita

Summer Ceaser Salad

Warm chicken & bacon, anchovies , croutons, crispy lettuce

Iced Lemon Roulade VGF

raspberry coulis

Chocolate Fondant VGF

blackcurrant and clotted cream ice cream

Waffle V / VEA / GFA

fruits of the forest, salted caramel or chocolate and hazelnut

Norfolk Cheese Board V / GFA

selection of local cheese, celery, grapes, chutney & water biscuits

Ice Cream V / VEA / GFA

vanilla, chocolate, salted caramel

Two Course: £26.00

Three Course: £32.50

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

Tea & Coffee available

Tea £3.50 Coffee £4.00

By the Glass...

White

Pinot Grigio, *Italy*

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

£26.50
£4.50 125ml
£6.75 175ml
£9.00 250ml

Chardonnay, *Australia*

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

£27.50
£4.95 125ml
£7.00 175ml
£9.25 250ml

Sauvignon Blanc, *New Zealand*

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

£32.50
£5.50 125ml
£8.50 175ml
£11.00 250ml

Red

Merlot, *Chile*

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

£25.00
£4.35 125ml
£6.50 175ml
£8.50 250ml

Malbec, *Argentina*

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

£27.50
£4.95 125ml
£7.00 175ml
£9.25 250ml

Shiraz, *Australia*

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

£32.50
£5.50 125ml
£8.50 175ml
£11.00 250ml

Rosé

Blush Zinfandel, *USA*

*fun, refreshing and deliciously drinkable,
salmon pink medium wine*

£25.00
£4.35 125ml
£6.50 175ml
£8.50 250ml

Prosecco

Italia Spumante Brut, *Italy*

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

£9.50 200ml