

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

Nachos **v GF**

salsa, guacamole, sour cream, jalapeños, cheddar

Side Salad **VE GF**

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

Starters - 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

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

Tea & Coffee available

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