



STARTERS

Norfolk confit chicken & leek terrine, prosciutto,
black garlic aioli, sourdough crostini

Scorched mackerel, Jersey Royals, butter milk, crispy capers, chive oil & shaved fennel

Vegetable pakoras, mint yoghurt, chilli, coriander & pomegranate **VG**

Soup of the day, sourdough & salted butter **V**

MAINS

Norfolk pan-roasted chicken breast, parmentier potatoes,
purple sprouting broccoli, Swiss chard, salsa verde

Beer battered haddock, hand cut chips, mushy peas, tartare sauce

Pie of the day, buttered mash, greens, gravy

Roasted cauliflower, chickpea & butternut squash curry, chilli naan **VG**

DESSERTS

Coconut, mango & lime panna cotta

Sticky toffee pudding, toffee sauce, vanilla ice cream

Chocolate brownie, Salted caramel curd, raspberry sorbet, hazelnuts

White chocolate & strawberry meringue parfait, pistachio crumb

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team