Lunch



Nibbles Fresh Breads, balsamic & olive oil dip 4.5 Olives 4.5 Sharing board of Olives, Oils, Breads, Pesto 12

Starters

Soup of the day crusty bread & butter 8.5

Chicken Liver Parfait toast & chutney 8.5

Asparagus & Poached Egg hollandaise sauce, chive oil 9

Salt & Pepper Squid lime, chili ginger & spring onion, 9

Crispy Pork Belly Bites sticky bbq sauce 9

King Prawns Pil Pil garlic & chili butter, crusty bread 11.5

Mains

Fish of the day (market price)

Pork fillet Schnitzel rocket, red onion and parmesan salad, skin on fries 19.5

Beef Bourguignon, buttered mash, seasonal greens (gf) 22

Superfood Salad. Buckwheat, charred broccoli, feta cheese, tomato, cucumber, pomegranate, mixed leaves (vga) 13 (with added Pan Roasted Chicken Breast 19)

Fillet of Wild Norfolk Venison brandy & mushroom sauce, skin on fries, side salad 28

Catalan Fish Stew market seafood & fish, tomatoes, saffron, olives, crusty bread, saffron aioli (see server)

Risotto Primavera Courgette, leeks, peas, broad beans, parmesan, herbs, oils (gf) (vga) 18

Sun-blushed Tomato & Rocket Pesto Pappadelle roasted broccoli, parmesan, dressed rocket (v) 18

Beer Battered Haddock pea puree, tartare sauce, lemon, chips 19

Bedingfeld Burger pretzel bun, salad garnish, tomato relish, mustard and pickles, with fries 18 Add: Cheese, Bacon , Egg, 1 each

Desserts

Cheesecake of the day 8.5

Eton mess 8.5

Fresh fruit Crumble choice of ice cream, cream or custard 8.5

Sticky Toffee Pudding 9

Selection of Ice creams and Sorbets (see server) 2.5 / scoop

Norfolk Cheese Board, Norfolk White Lady, Binham Blue, Norfolk Dapple, biscuits, chutney, grapes, fresh pear 12

Sides: skinny fries 4 chunky chips 4 seasonal greens 4 house salad 4

ALLERGEN ASSOCIATED INGREDIENTS ARE USED IN THE KITCHEN. THE KITCHEN IS NOT A NUT FREE ENVIRONMENT. Please ask our staff for information on allergens in our dishes.