

Evening

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 sauce 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

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

Risotto Primavera leeks, peas, Courgettes, broad beans, herb parmesan 18

Oven Roasted Chicken Supreme sherry sauce, fondant potato, panache vegetables 20

Fillet of Wild Norfolk Venison Diane sauce, shallot & leek puree, roasted cherry tomato salad, chunky chips 31

Peppered Fillet of Pork mushroom & brandy sauce, grain mustard mash, seasonal greens 22

Pappardelle Pasta Sun-blushed tomato and rocket pesto, roasted broccoli, parmesan, dressed rocket 18

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

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

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