



Nibbles Fresh Breads, balsamic & olive oil dip 4.5 Olives 4.5

Starters

Soup of the day crusty bread & butter (GFA, VEA) 8.5

Crispy Lamb Salad Pulled lamb, poached egg, pomegranate, cherry tomato, onion oil (GF) 9

Salt & Pepper Squid sweet chili mayo, lime wedge 9

Crispy Pork Belly Bites sticky bbq sauce (GFA) 9

King Prawns Pil Pil garlic, ginger & chili butter oil, crusty bread (GFA) 11.5

Mains

Fish of the day (market price) (GFA)

Pork Schnitzel rocket, red onion and parmesan salad, skin on fries, lemon wedge (GFA) 19.5

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

Oven Roasted Chicken Supreme sage and onion gravy, fondant potato, greens (GFA) 21

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 Diane sauce, shallot & leek, roasted cherry tomato salad, Chunky chips (GFA) 31

Catalan Fish Stew market seafood & fish, tomatoes, saffron, olives, crusty bread, saffron aioli (GFA) 21

Beer Battered Haddock crushed garden peas, tartare sauce, charred lemon, chunky chips (GFA) 19

Bedingfeld Burger brioche bun, salad garnish, tomato relish, mustard and pickles, skin on fries (GFA) 18

Add: Cheese, Bacon, Egg, 1 each

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

Desserts

Cheesecake of the day 8.5

Eton mess (GF) 8.5

Fresh fruit Crumble choice of ice cream, cream or custard (VEA, GF) 8.5

Sticky Toffee Pudding toffee sauce, salted caramel ice cream (GF) 9

Selection of Local Dann's Farm Ice creams and Sorbets (GF, VEA) (see server) 2.5 / scoop

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

*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.*