

EVENING

For the table: Olives 4.5 Breads & oil / Butter 4.5

Starters

Soup of the day focaccia, butter 8.5 (gfa, vga)

Wild Mushrooms Brioche, garlic, parsley, white wine, cream 9.5 (gfa)

Smoked Mackerel Pate caper mayonnaise, pickled cucumber, focaccia crostini 8.5 (gfa)

Crispy Pork Belly Bites Sticky BBQ sauce 9 (gf/df)

Salt & Pepper Squid lemon mayo, fresh chillies, lime wedge 9 (df)

Rosemary & Garlic Breaded Brie, Crispy breadcrumb, cranberry sauce, house salad 9

Mains

Fish of the Day Market price (gfa/dfa)

Beef Bourguignon Buttered mash, seasonal greens 22 (gf)

Pork Tenderloin Wholegrain mustard mash, roasted apple, crackling, seasonal veg, apple & cider sauce 21 (gf/dfa)

Pan-Fried Duck Breast Cherry & red wine sauce, dauphinoise potato, braised red cabbage 28 (gf/df)

Baked Aubergine Pesto, mozzarella, parmesan, sun blushed tomato, cous cous, salad 19 (v/vga)

Woodland Chicken Mushroom & brandy sauce, fondant potato, seasonal vegetables 21 (gf/dfa)

Fish Pie Salmon, Haddock, King Prawn, cod, seasonal greens 21 (gf)

Fillet of Norfolk Venison Dauphinoise potato, celeriac puree, wild mushrooms, blackberry & port jus 32 (gf)

Beer Battered Haddock Minted peas, tartare sauce, lemon wedge, chunky chips 19 (gf/df)

6oz Bedingfeld Burger Monterey Jack, smoked bacon, relish, gherkin, red onion, tomato, slaw, skin on fries 19.5 (gfa/dfa)

10oz Himalayan Salt Dry Aged Sirloin Steak Flat mushroom, roasted tomato, chunky chips 38 (df/gf)

Add a sauce - £3 each Peppercorn Blue cheese Bearnaise

Sides

Chunky Chips 4.5 Fries 4.5 Seasonal vegetables 4.5 Side Salad 4.5

Please see our daily range of specials on the blackboards or ask for details.

gf - gluten free gfa - gluten free option available df - dairy free v - vegetarian vg – vegan vga – vegan option available