



For the table: Olives 4.5 Breads & Butter 4.5

Starters

Soup of the day focaccia bread, butter (gfa/ve) 9

Crispy Pork Belly Bites honey glaze & spring onion, onion seeds (gfa/dfa) 10

Wild Mushrooms brioche, garlic cream sauce, parmesan, parsley (gfa) 12

Whitebait paprika, tartare sauce 10

Butternut Squash Hummus pickled shallots, pomegranate, pumpkin, onion seeds, flatbread 9

Ham Hock and Chicken Pork Pie Blakeny leaf, Bloody Mary ketchup 10

Salt and Pepper Squid lemon mayo, fresh chillies, lime wedge (df) 10

Mains

Fish of the day market price

Pheasant Breast Schnitzel Cranberry, red wine and thyme jus, crispy fries, roasted hazelnut salad (gf) 19

10 oz T Bone Pork Chop Confit garlic mash, roasted apple, apple jus gravy 21

Chicken Breast Supreme chestnut and leak stuffing, Hasselback potatoes, pancetta and wild mushroom jus, seasonal vegetables (gf/dfa) 22

Venison & Red Wine Sausages buttery mash, cabbage, parsnip crisps, red onion gravy 19.5

Caponata Pasta with black olives, raisins, basil, parmesan 17 + Chicken 6

Bedingfeld Burgers. Choice of Crispy Buttermilk Chicken Burger or 6 oz Beefburger, both with smoked bacon, Monterey Jack cheese, dressings and slaw 19.5

Beer Battered Haddock chunky chips, mushy peas, tartare sauce, curry sauce, lemon (gf/df) 22

8oz Himalayan Salt Dry Aged Sirloin Steak flat mushroom, roasted tomato, chunky chips 38

Add choice of Bearnaise, Peppercorn or Binham blue cheese sauce 4

Sides Chunky Chips 5.5 Fries 5.5 seasonal vegetable 5 side salad 5

Please also see our daily range of Specials or ask server for details

gf = gluten free gfa = gluten free adaptable df = dairy free dfa = dairy free adaptable ve = vegan vea = vegan adaptable

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