



STARTERS

Smoked haddock, pea & mint risotto fritter, coronation sauce, curried sultanas & pea puree, smoked haddock chowder. G/M/F/E/N/C £12.00

Barbeque Prawns, satay sauce, crispy rice, cucumber, spring onion & peanut brittle, prawn salad, chilli oil. Cr/P/Mu £12.00

Smoked Chicken, pork & pistachio terrine, pancetta, piccalli, smoked Dapple straws, confit chicken wing, bacon crumb. N/G/Mu/SS £13.00

Carpaccio of beef, barbeque beets, pickled shallot, Lincolnshire Poacher, apple, pressed brisket, burnt apple puree. M £14.00

Confit carrot, carrot & honey puree, onion crumble, carrot powder, parsley cheese, poppy seed tuile, carrot & douglas fir velouté. £10.00

MAIN COURSES

Barbary duck breast, Ragout & lolly, braised puy lentils, chorizo & duck jus, duck skin crumb, foraged Norfolk wild leeks, parsnip puree. £29.00

Salmon fillet, roast prawn bisque, charred potatoes, lemon braised fennel, toasts, aioli & rouille, tomato fondue, panko prawn, pepper oil. Cn/G/M/F £27.00

Pork belly porchetta, potato terrine, roast heritage carrot, apple, pork & apple sauce, pork skin puffs. £28.00

Halibut, roast chicken sauce, chive potato puree, cavolo nero, chicken skin, pickled turnip, halibut trim fritter, chive oil & turnip remoulade. F £30.00

Portabella mushroom, leek & smoked dapple suet pudding, red wine sauce, potato puree, roast root vegetables, pinenut & herb granola. G/M/E £24.00

See our board for our classics.

DESSERTS £10.00

Rice pudding 'Imperatrice' pear compote, honey, ginger crumb, honeycomb ice cream, honey tuille (this is a cold dish) M/E/G

Sticky toffee pudding, caramel sauce, bacon fudge, demerara meringue, salted caramel ice cream, date puree. M/E/G

Chocolate & hazelnut 'opera' cake, hazelnut praline, chocolate ice cream, cocoa nibs, chocolate tuille. G/M/E/N

Apple tart tatin for 2, rosemary caramel, vanilla ice cream, cinnamon crumb & vanilla crème Anglaise. G/M/E

Cheese selection, crackers, dates, chutney £12 M/G

WASTE TASTES GREAT – these drinks have been made by our kitchen utilising produce that may have otherwise been wasted like banana skins, lemon skins, and off cuts of sticky toffee pudding. £5 each

Limoncello

Banana rum

Blackberry whisky

Quince vodka

Christmas gin

Spiced Blackberry rum

Blackberry gin

Sloe gin

Toasted coconut rum

Sticky toffee pudding rum

Blueberry gin

Dishes contain the below if quoted

Allergen key, C – celery, G – Gluten, CR – Crustaceans, E – Eggs, F – Fish,

L- Lupin, M – Milk, Mo – Molluscs, Mu – Mustard, N – Nuts, P – Peanuts,

SS – sesame seeds, S -Soya, Su – Sulphur dioxide

Some dishes can be adapted to be GF by offering an alternative bread/crumb.