

MAIN MENU

Served 12:00pm - 21:30pm

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| LAMB RUMP | £20 |
| Garlic Sautéed Potatoes, Winter Vegetables, Beetroot Puree & Red Wine Jus (GF) | |
| FILLET OF SEABASS | £18 |
| New Potatoes, Tomato Bisque, Pickled Fennel, Spinach & Leek (GF) | |
| HERB POTATO GNOCCHI | £12 |
| In a rich Tomato Sauce, Shallot Ash, Roquette (GF) (VE) | |
| BRAISED PORK BELLY | £18 |
| Burnt Apple Puree, Garlic Sautéed Potatoes & Winter Vegetables (GF) | |
| HERB POACHED CHICKEN BREAST | £14.50 |
| Potato Terrine, Grilled Mushroom, Sautéed Root Vegetables & Red Wine Jus (GF) | |
| PAN FRIED CRAB CAKE | £16 |
| Thai Mango Salsa, Spinach & Leek (GF) | |
| FILLET OF BEEF | £21 |
| Potato Fondant, Caramelised Onion Puree, Winter Vegetables, Wild Mushroom Powder & Red Wine Jus (GF) | |
| BEETROOT RISOTTO | £12.50 |
| Pickled Mushrooms, Golden Beetroot Crisps & Mushroom Ketchup (GF) (VE) | |
| COTTAGE PIE | £14 |
| Topped with Root Vegetable Mash and served with Winter Vegetables & Red Wine Jus (GF) | |
| NORFOLK SAUSAGES | £14 |
| Root Vegetable Mash, Caramelised Onion Puree, Winter Vegetables & Red Wine Jus | |

All dishes are prepared fresh in our kitchen, so please ask your server if you have any specific dietary requirements, or would like more information on any of our dishes.
ALLERGY ADVICE - Please note that our food is prepared in an environment where nuts are present.
(N) Contains Nuts (GF) Gluten Free (V) Vegetarian (VE) Vegan
An optional 10% discretionary charge will be added to groups of 8+.