

Evening

Amuse

Lemon and garlic misto olives v/vg/gf £5

Norfolk dapple palmier, Honey, mustard V£5

Homemade pork scratchings, Apple ketchup gfa f5

Starters

Barsham breads, Crush cold pressed oil, Balsamic V/Vga for 1 £5, for 2 £7

Spiced sweet potato soup, malted barley sourdough V/Vga/gfa £8.5

Beef brisket hash, horse radish emulsion, fried egg afa £9.5

Sauteed squid, Jerusalem artichoke, Dill, Black garlic gfa £11

Mains

Cajun buttermilk chicken, Buttered corn on the cob, Slaw, Fries £18

Roasted pumpkin gnocchi, Tomato ragout, Hazelnut crumb V £18

Felmingham farmsirloin, Mushroom , Buttermilk onions,

Triple cooked chips, Rosemary, Garlic afa £29

Juicy Lucy beef burger, Caramelised onion, Baconnaise, Triple cooked chips, Slaw gfa £19

Line caught sea bream fillet, Potato terrine, Jerusalem artichoke, Kale, Pine nuts gfa £23

Sides

Seasonal Veg-Sourdough-House Salad -Slaw-Chunky chips-French fries V/gfa £4.50

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