



STARTERS

Brancaster Staithe Oysters:

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce
£2.5 ea or £12 ½ doz

Grilled mackerel, yoghurt, cucumber, apple, curried cockle scraps £7.5

Cromer crab remoulade, peas, saffron fennel, brown crab taramasalata toast, lime, radish £9.95

Jersey Royal, home cured & smoked pork lomo, Havensfield egg, endive, truffle & mustard seed dressing £8

Chicken thigh croquettes, pickled & blowtorched gem hearts, pancetta, lovage Aioli, puffed wild rice, aged parmesan £7.5

Marinated Heritage tomato & cucumber salad, English buratta, avocado puree, dehydrated black olives, basil oil, sourdough bread crisps, celery leaf £8.5

MAIN COURSE

Ricotta gnudi, grilled courgettes, braised peas & lettuce, Inglewhite smoked goats cheese, hazelnuts, sage dressing £13

Roast seabass fillet, sauce gribiche, roasted cauliflower £18

Charcoal BBQ Turbot steak, burnt lemon, seaweed butter, buttered Jersey Royals £25.5

Black treacle Priors Hall farm pork loin, apple caramel, charred hispi cabbage & St. Georges mushroom, pork & cider jus £17

Roasted Gressingham Duck breast, duck leg & potato terrine, duck fat roasted Heritage baby carrots, peach, rainbow chard, jus £17

40 day dry aged, 10oz Hereford Ribeye steak £27 or 28 day dry aged, 8oz Hereford Rump steak £19

Farmhouse chips, mini Caesar salad & brown butter béarnaise

Add red wine jus or peppercorn sauce £3ea

SIDES £4ea

Garlic fine beans & runner beans

Chargrilled Hispi cabbage, orange & marjoram

Jersey Royals, sorrel & mint butter

Farmhouse hand cut chips