

*Some dishes on our menu are designed to be shared but can also be enjoyed individually. We recommend a side dish with our large plates.*

Homemade Focaccia & Bungay Butter	3.8
Brancaster Oyster	3.8
Howard & Sons Pork Sausage	4.2
Potted King's Lynn Brown Shrimp	11
Staithe Smokehouse Smoked Salmon	8.0
Cromer Crab Crumpets	8.5
Grilled Courgette, Yoghurt	6.5
Free Range Chicken & Ham Hock Terrine	7.5
Cod Cheek Scampi, Buttermilk & Chilli	9.5
BBQ Mackerel, Chermoula	8.5
Heritage Beetroot, Mixed Nut Granola & Wighton Cheese	8.5
Dry Aged Cheeseburger	11.5
King Prawns, Chilli & Garlic	15.5
Sandringham Farm Mutton Chops	22
Whole Grilled Plaice, Tartare Butter Sauce	23
Hazlenut Gnocchi, Butternut Squash & Binham Blue	15
Tim Allen's Pork T-Bone 700g ( <i>Recommended For Sharing</i> )	19.5
Beef & Stout Pie ( <i>25min Cooking Time</i> )	13/24
BBQ Celeriac Burger	11.5
Aged Rib of Beef 1kg ( <i>Recommended For Sharing</i> )	70
Walsingham Cheese Mash	3.5
Norfolk Peer Potatoes, Aioli	3.5
Spelt Grains, Roasted Pumpkin & Pesto	3.5
Bedlam Farm Tenderstem Broccoli, Garlic & Walnuts	4.5
Blakeney Leaf Salad, House Dressing	3.5
Fries, Sea Salt	3.5
Red Wine Sauce	3.0
Garlic Butter	2.5