

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	4.5
Grilled Sardines	8.0
Potted King's Lynn Brown Shrimp	11
Staithe Smokehouse Smoked Salmon	8.0
Grilled Courgette, Yoghurt	6.5
Cod Cheek Scampi, Buttermilk & Chilli	9.5
Heritage Beetroot, Mixed Nut Granola & Wighton Cheese	8.5
BBQ Mackerel, Chermoula	8.5
Sliced Beef, Colemans Mustard	11
Dry Aged Cheeseburger	12
King Prawns, Chilli & Garlic	16
Sandringham Farm Mutton Chops	22
Whole Trout, Wild Garlic & Parsley	23
Hazlenut Gnocchi, Butternut Squash & Binham Blue	16
Tim Allen's Pork T-Bone 700g (Recommended For Sharing)	20
Venison & Mushroom Pie (25min Cooking Time)	14/26
Roasted Cauliflower, Romesco	14
Aged Rib of Beef 1kg (Recommended For Sharing)	75
Peter Loose's Brancaster Mussels, White Wine & Garlic	19
Walsingham Cheese Mash	3.8
Norfolk Peer Potatoes, Aioli	4.0
	4.0
Roasted Parsnips, Honey Bedlam Farm Tenderstem Broccoli, Garlic & Walnuts	
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Blakeney Leaf Salad, House Dressing	3.5
Fries, Sea Salt	3.5
Red Wine Sauce	3.5
Garlic Butter	2.5