Sample Sunday Lunch



Our menu is designed to be shared amongst friends, embodying the Norfolk community spirit, but can also be enjoyed individually. We recommend a side dish with our large plates.

Focaccia & Bungay Butter	3
Howard & Sons Pork Sausage	3.5
Potted Kings Lynn Brown Shrimp	11
Staithe Smokehouse Smoked Salmon	8
Cromer Crab Crumpets	8.5
Grilled Summer Courgette, Yoghurt & Oregano	6.5
Pork Belly Rillette	6.5
Cod Cheek Scampi, Buttermilk & Chilli	9.5
Sliced Beef & English Mustard	11
BBQ Mackerel & Chermoula	8.5
Heirloom Tomato, Well's Alpine Cheese	6.5
Howard & Sons Roast Beef	21
Tim Allen's Roast Pork Loin, Apple Sauce	20
Salt-Baked Celeriac, Chermoula	17
Sandringham Farm Roast Lamb Shoulder, Mint Sauce (Recommended For 2 Guests)	42
All served with Yorkshire Pudding, Roast Potatoes, Heritage Carrots, Seasonal Greens	
Dry Aged Cheeseburger	10.5
Dressed Cromer Crab 200g	18.5
King Prawns, Chilli & Garlic	13.5
Globe Artichoke, Lemon	12
Grilled Whole Plaice, Tartare Butter Sauce	18
Mushroom Gnocchi, Cauliflower & Mardler Goats Cheese	15
Rainbow Trout, Almond Brown Butter	19
Billy Wards Half / Whole Lobster, Garlic & Herb Butter	22.5/45
Cauliflower Cheese	3.5
Walsingham Cheese Mash	2.5
Norfolk Peer Potatoes, Garlic Aioli	2.5
Chicken Gravy Rice	3.5
Spelt Grains & English Greens	2.5
Bedlam Farm Tenderstem Broccoli, Garlic & Walnuts	3.5
Blakeney Leaf Salad, House Dressing	3.0
Fries, Sea Salt	2.5
Red Wine Sauce	3.0
Garlic Butter	2.5