

*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	4.5
Brancaster Oyster	4.2
Howard & Sons Pork Sausage	5.0
Grilled Sardines	9.5
Potted King's Lynn Brown Shrimp	11.5
Staithe Smokehouse Smoked Salmon	8.5
Grilled Courgette, Yoghurt	7.0
Cod Cheek Scampi, Buttermilk & Chilli	10
Heritage Beetroot, Mixed Nut Granola & Wighton Cheese	9.5
Cheese & Onion Croquettes	8.0
Dry Aged Cheeseburger	12.5
King Prawns, Chilli & Garlic	17
Sandringham Farm Mutton Chops	24
Whole Trout, Wild Garlic & Parsley	24
Hazlenut Gnocchi, Butternut Squash & Binham Blue	17
Roasted Cauliflower, Romesco	15
Venison Pie (25 min Cooking Time)	15/28
Aged Rib Of Beef 1kg (Recommended for sharing)	79
Tim Allen's Pork T-Bone 700g (Recommended for sharing)	21.5
Walsingham Cheese Mash	4.2
Norfolk Peer Potatoes, Aioli	4.2
Roasted Parsnips, Honey	4.2
Bedlam Farm Tenderstem Broccoli, Garlic & Walnuts	4.8
Blakeney Leaf Salad, House Dressing	3.8
Fries, Sea Salt	3.8
Red Wine Sauce	3.8
Garlic Butter	3.0