

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
Brancaster Oyster	3.5
Howard & Sons Pork Sausage	3.8
Potted King's Lynn Brown Shrimp	11
Staithe Smokehouse Smoked Salmon	8
Cromer Crab Crumpets	8.5
Grilled Courgette, Yoghurt & Oregano	6.5
Pork Belly Rilette	7.5
Cod Cheek Scampi, Buttermilk & Chilli	9.5
Sliced Beef & English Mustard	11
BBQ Mackerel & Chermoula	8.5
Heritage Beetroot, Wighton Cheese	7.5
Dry Aged Cheeseburger	10.5
Dressed Cromer Crab	18.5
King Prawns, Chilli & Garlic	14.5
Globe Artichoke, Lemon	12
Sandringham Farm Mutton Chops	22
Grilled Whole Plaice, Tartare Butter Sauce	19
Hazlenut Gnocchi, Butternut Squash & Binham Blue	15
Tim Allen's Pork T-Bone <i>(Recommended For Sharing)</i>	18
Beef & Stout Pie <i>(25min Cooking Time)</i>	12/22
Rainbow Trout, Almond Brown Butter	19
BBQ Celeriac Burger	10.5
Aged Rib of Beef 800g <i>(Recommended For Sharing)</i>	60
Walsingham Cheese Mash	2.5
Norfolk Peer Potatoes, Aioli	2.5
Chicken Gravy Rice	3.5
Spelt Grains, Roasted Pumpkin & Pesto	3.0
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