

Starters

Freshly Baked Bread served with a selection of pitted olives
with olive oil and balsamic vinegar **V £3.95**

Deep Fried Breaded Brie with Tomato and Apple Chutney, Aged Balsamic **£5.95**

Local Moules Marineiere with Garlic Bread **£6.50**

Char-Grilled Chicken, Peanut and Sesame Sauce with guacamole, cucumber salad and sweet mango chutney **N Small £6.25 Large £8.95**

Smoked Mackerel Horseradish Pate with Smoked Mackerel Cake, remoulade and apple salad **£6.50**

Warm Smoked Salmon, Fennel and Orange Salad with Salsa Verde **£6.50**

Creamy Wild Mushroom, Leeks and Tarragon in a puff pastry vol-au-vont with rocket and parmesan **£6.50**

Smoked Chicken Salad, chorizo, cucumber, sliced avocado & baby herb leaves with herb oil
Small £6.95 large £8.95

Mains

Simple Macaroni Cheese made with Montgomery cheddar spiced with paprika and chunky tomato fondue **V £7.25**

Caramalised Red Onion and vine Tomato & Goats Cheese Tart, with herb leaf salad and pesto **V £8.95**

Home Made Aberdeen Angus Beef Burger with basil, rosemary focaccia bun, tomato salsa, wild rocket and hand cut chips **£8.95**
with Monterey Jack cheese **£9.50**
with Monterey Jack & crispy streaky bacon **£9.95**

Creamy Parmesan, Pumpkin and Wild Mushroom Risotto with Rocket and parmesan **£9.95**

good enough to eat

Mains

Norfolk Half Chicken "Coq Au Vin" with parsley mash, Braised red cabbage, green beans **£11.95**

Local breaded fish of the day with creamy leeks, hand cut chips, tomato and tarragon ketchup **£11.95**

Lemon and Thyme Organic Salmon with crushed new potatoes, Buttered purple sprouting broccoli, alioi **£12.50**

Duo of Lamb, Shepherd's Pie with Cheddar Mash, Char Grilled Lamb Chops with braised red cabbage, Green Beans and a Mint Jus **£14.95**

Char grilled 8oz Sirloin Steak with Grilled field mushroom, peppercorn sauce, watercress salad and skinny fries **£15.95**

Side Orders

Skinny Fries **£2.50**

Hand cut chips **£2.75**

Tossed Green salad **£3.50**

Desserts

A selection of Ice creams and Sorbets **£5.25**

Baked Vanilla Cheesecake with glazed banana, butterscotch sauce, crème fraiche **£5.50**

Warm Chocolate and Walnut Brownie with Vanilla ice cream and chocolate sauce **£5.50**

Local Fruit Crumble with Maple, Walnut and Fudge Ice cream **£5.50**

Mint and Chocolate Sundae with vanilla ice cream, toffee sauce and chocolate shards **V £5.50**

Coffee and Armangac Pannacotta with Prune compote, tuille biscuit **£5.75**

All our Ice creams are from the Award winning Lakenham Creamery

V- Vegetarian

N- Contains Nuts