



Focaccia, oil & balsamic **DF VG** £5

Olives **DF VG GF** £4.5

Small Plates

Pickled anchovy, black olive & manchego crumb £5

Soup of the day **VG DF GFA** £6.5

Warm carrot & puy lentil salad, candied pecans, soy **GF VG N DF** £9

Fig tart, sherry onion jam, goat's cheese, pink pepper vinaigrette **V** £9.5

Smoked haddock & jerusalem artichoke risotto, parmesan **GF** £9/£18

Monkfish tail scampi, romesco, hazelnut **DF N** £8.5

Chorizo migas, chestnut, red wine, manchego £8

Chicken croquettes, tarragon mayo £7

Mains

Stout braised ox cheek, mash, kale, heritage carrot, braising liquor **GF** £26

28 day dry aged beef burger, smoked bacon, applewood, fries **GFA DFA** £18.5

8 oz dry aged ribeye, sauce diane, triple cooked chips, onion rings **GFA** £31

Thetford large black pork chop, new potatoes, cavolo nero, cider & mustard cream **GF** £22

Battered haddock, pea & rocket salad, triple cooked chips, tartare **DF GFA** £19

Wild mushroom fregola, swiss chard, portobello mushroom schnitzel, pickled shimeji **VG DF** £17

Whole baked plaice, new potatoes, green salad, brown shrimp **GF** £24

Sharing Platter Serves 2 Friday - Sunday

Thetford large black pork, Norfolk plough pudding, roasted rack, crispy jowl, celeriac & potato gratin, greens, prunes, scratchings, jus £58

Sides

triple cooked chips **VG GF DF** £4.5 | buttered new potatoes, chives **GF V** £4.5 | fries **VG DF GF** £4.5

greens **V DFA GF** £4.5 | house green salad **VG DF GF** £5

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **A** Available **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill