



Focaccia, oil & balsamic DF VG £5

Olives DF VG GF £4.5

### Small Plates

Pickled anchovy, black olive & manchego crumb £5

Chestnut Mushroom Soup, Tarragon & Walnut Pesto, Croutons VG N DF GF £6.5

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

Mushroom parfait, sherry onion jam, rugbrod crisp. VG DF GFA £9.5

Cockle popcorn, seaweed aioli. GF DF £9

Smoked chalk stream trout terrine, pickled cucumber salad, horseradish cream, soda bread GF\* £10

Chicken croquettes, tarragon mayo £7

Ox cheek ragu, malted barley, Norfolk Dapple, crispy onion. £9.5

### 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

Old spot pork cassoulet, oak leaf salad, vinaigrette GF £22

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

Aubergine Steak, baba ganoush, freekeh, yoghurt dressing VG DF £14

Hot smoked chalk stream trout pappardelle, mussel cream, parmesan GF £14

### 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