

Bakery sourdough, beef butter	5
Brancaster oyster	4.5ea
Cold cuts & pickles	9
Mushroom on toast, lardo	11
Walsingham cheese beignets	8.5
Rabbit croquettes, curry mayo	9
Grilled shell on king prawn(s), smoked butter	9/18
Crown prince pumpkin, cashew cream	9
Sandringham Estate venison, blackberry	30
Aubergine & muhammara	17
Squash & ricotta gnudi	18
Bone in pork chop, apple (30min cooking time)	24
Whole sea bream, cockles & grape	25
35oz bone in rib-eye (to share)	89
Whole Plaice, salsa verde (to share)	58
Baby gem salad, caesar	4.8
Norfolk peer potatoes	4.8
Green beans & garlic	4.8
Triple cooked chips	4.8
Madeleines, salted honey butter	8/15/22
Jam roly poly & custard	9.5
Choux au Craquelin, chocolate & cherry	9.5
Spiced coconut rice pudding, blackberry	8.5
Binham Blue & Eccles cake	10
Cappuccino truffles	5



- Supporting Independent Producers -

These are just a handful of local producers who share our commitment to quality & sustainability.

Bread - White Horse Bakery / Holme Next The Sea, Norfolk

Burtons Butchers / Saffron Walden, Essex

Oysters - Brancaster Oysters / Brancaster Staithe, Norfolk

Smoked salmon - Staithe Smokehouse / Brancaster Staithe, Norfolk

J.E Howard & Son Butchers / Gayton, Norfolk

Ice cream - Lakenham Creamery / Norwich, Norfolk

Mussels - Tim Loose / Brancaster, Norfolk

Cheese - Mrs Temples Cheese / Wighton, Norfolk

Dairy - Fen Farm Dairy / Bungay, Norfolk

Potatoes - Heygate Farm / Swaffham, Norfolk

Free range eggs - Clarence Court / Lacock, Oxfordshire

We are part of the Sustainable Restaurant Association & been award 3 stars in the 2025 Food

Made Good Standard.

