



Small plates

Bakery sourdough , bone marrow butter	1.6pp
Brancaster oyster	4
Norfolk chicken wing , creme fraiche, caviar	4
Crispy Norfolk peers , sourcream, hazelnuts	7
Heritage tomato salad , house dressing	7
Carrot , coconut curry	9
Pork shoulder croquettes , piccalilli	9.5
Mushroom on toast , lardo	10
Prawn cocktail	12

Large plates

Celeriac steak , chimichurri	15
Ricotta cavatelli , spring peas, mushroom	18
Salmon fillet , tomato butter	18.5
Sandringham Farm mutton chops	27
Monkfish tail , curry sauce	29
Bone in Swannington pork tomahawk , roasted peach	32
Dry aged 8oz sirloin steak , peppercorn sauce	34
35oz bone in Swannington rib-eye , bordelaise (to share)	89

Sides

Duck fat fries	4.5
Norfolk peer potatoes	4.9
Green beans , garlic butter	4.9
Broccoli salad , pear, walnut	5.0
Roasted tomatoes , chilli, garlic	5.0



– 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

Oysters - Brancaster Oysters / Brancaster Staithe, Norfolk

Smoked salmon - Staithe Smokehouse / Brancaster Staithe, Norfolk

J.E Howard & Son Butchers / Gayton, Norfolk

Brancaster Seafood Company / Brancaster, Norfolk

Swannington Farm To Fork / Swannington, Norfolk

Ice cream - Lakenham Creamery / Norwich, Norfolk

Barsby Produce / Kings Lynn, Norfolk

Cheese - Mrs Temples Cheese / Wighton, Norfolk

Cheese / Dairy - Fen Farm Dairy / Bungay, Norfolk

Potatoes - Heygate Farm / Swaffham, Norfolk