Main Menu

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
Sardines, smoked butter	15
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
Sticky short rib of beef, pickled cucumber	32
Catch of the Day	28
35oz bone in rib-eye (to share)	89

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

Turn over your menu to see where we source our produce.

Please let your server know if you have any allergies or intolerances. Any service charge added to your bill is discretionary.