



## 2 Course 22 | 3 Course 29

### Starters

Cold cuts & pickles

Mrs Temples Walsingham cheese beignets

Carrot, chimichurri, garlic tofu

### Main Course

Tim Loose's Brancaster moules mariniere, White Horse Bakery sourdough

Aubergine & muhammara

Norfolk chicken cassoulet, green beans

### Dessert

Baked coconut rice pudding, blackberry

Sticky toffee pudding, vanilla ice cream

3 scoops of Lakenham Creamery ice cream

*vanilla, chocolate, strawberry, butterscotch, rum & raisin*

### Sides 4.8

Baby gem salad, caesar

Norfolk peer potatoes

Green beans & garlic

Triple cooked chips

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.