



2 Course 27 | 3 Course 33

Starters

Tim Allen's ham hock & black pudding terrine, piccalilli

Staithe Smokehouse smoked salmon, horseradish

Mrs Temples Walsingham cheese beignets

Cromer crab rarebit, White Horse Bakery brioche

Main Course

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

Sticky Norfolk ox cheek, kale, onions

Squash & ricotta gnudi

Duck cassoulet, green beans

Dessert

Baked vanilla rice pudding, blackberry

Egg custard tart, fig

Chocolate mousse, orange, sea salt

Mrs Temple's Binham Blue, Eccles cake

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.



– 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

Burtens 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.

