

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 sourdough

Main Course

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

Sticky Norfolk ox cheek, kale, onions

Shallot tart tatin, sour cream, chive

Duck cassoulet, green beans

Dessert

Baked vanilla rice pudding, blackberry

Egg custard tart, fig

Chocolate mouse, orange, sea salt

Mrs Temple's Binham Blue, Eccles cake

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

Pork - Tim Allen / South Creak, 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

Lobster - Billy Ward / Wells Next The Sea, Norfolk

Cheese - Mrs Temples Cheese / Wighton, Norfolk

Dairy - Fen Farm Dairy / Bungay, Norfolk

Potatoes - Heygate Farm / Swaffham, Norfolk

Broccoli - Bedlam Farm Organics / March, Cambridgeshire

Strawberries - Sharrington Strawberries / Sharrington, 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.

