

Bakery sourdough, chicken butter	4.5
Brancaster Oyster	4.5 ea
Wild bass crudo, jalapeño	12.5
Glazed beetroots, Binham Blue, walnuts	8.5
Lamb belly skewer, chilli & apricot	6 ea
Smoked mackerel pâté, toast	10.5
Cheese & red onion tart, black garlic	8
Beef tartare, potato crisp	10
Roast sirloin of beef	25
Roast pork porchetta, apple sauce	23
Roast whole Norfolk chicken (to share)	50
All served with Yorkshire pudding, roast potatoes, heritage carrots, seasonal greens	
Shell on king prawns, chilli & garlic	17
Charred hispi cabbage & tofu, tomato, walnuts	17
Whole lemon sole, sauce bonne femme	23
Ricotta gnudi, peas, girolle mushroom	18
Cauliflower cheese	5.5
Heritage tomatoes	5
Bitter leaf salad	4.8
Triple cooked chips	4.8
Broccoli, chilli, garlic	5
Norfolk Peer potatoes, seaweed	4.8
Dark rum panna cotta, strawberry	9
White chocolate & almond ganache, passion fruit	9.5
Brioche bread & butter pudding, custard	9
Grilled pineapple, lemon sorbert	8.5
Norfolk cheese, blackberry chutney, Eccles cake	10.5



## - 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 Creake, Norfolk

Burtons Butchers / Saffron Waldon, 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.

