

*Some dishes on our menu are designed to be shared but can also be enjoyed individually. We recommend a side dish with our large plates.*

Homemade Focaccia & Bungay Butter	4.0
Brancaster Oyster	4.0
Howard & Sons Pork Sausage	4.5
Grilled Sardines	9.0
Potted King's Lynn Brown Shrimp	11
Staithe Smokehouse Smoked Salmon	8.0
Grilled Courgette, Yoghurt	6.5
Cod Cheek Scampi, Buttermilk & Chilli	9.5
Heritage Beetroot, Mixed Nut Granola & Wighton Cheese	8.5
BBQ Mackerel, Chermoula	9.0
Cheese & Onion Croquettes	8.0
Dry Aged Cheeseburger	12
King Prawns, Chilli & Garlic	16
Sandringham Farm Mutton Chops	23
Whole Trout, Wild Garlic & Parsley	23
Hazlenut Gnocchi, Butternut Squash & Binham Blue	16
Roasted Cauliflower, Romesco	14
Venison Pie (25 min Cooking Time)	14/26
Tim Allen's Pork T-Bone 700g (Recommended for sharing)	20
Peter Loose's Brancaster Mussels, White Wine, Cream & Garlic	19
Walsingham Cheese Mash	4.0
Norfolk Peer Potatoes, Aioli	4.0
Roasted Parsnips, Honey	4.0
Bedlam Farm Tenderstem Broccoli, Garlic & Walnuts	4.5
Blakeney Leaf Salad, House Dressing	3.5
Fries, Sea Salt	3.5
Red Wine Sauce	3.5
Garlic Butter	2.5