



SERVED IN THE RESTAURANT

STARTERS		— MAIN COURSES	
* Homemade Soup of the Day Served with homemade bread	4.50	* Rump of Lamb Dauphinoise potatoes, ratatouille chutney, green beans, rosemar	13.95 ry jus
* Creamy Garlic Mushroom Gratin 6.00 Topped with herb breadcrumbs and served with garlic ciabatta		* Oven Roasted Chicken Supreme Wild mushroom risotto, tenderstem brocolli, pan juices	12.95
Baked Camembert (to share) With house chutney and crostini (please allow 20 minutes	9.50	* 10oz Ribeye Steak	17.50
Cromer Crab Cakes	7.50	Skin on fries, field mushroom, cherry tomatoes, onion rings, pepp stilton sauce	percorn or
With bloody mary salsa and rocket * Hot Smoked Salmon	6.25	* Pan Fried Sea Bass Saffron potatoes, sweet and sour peppers, wilted spinach.	14.00
With beetroot and horseradish cream * Homemade Chicken Liver Parfait With house chutney and toast	6.25	* Pan Fried Calves Liver Streaky bacon, champ potatoes, onion jam and green beans.	14.00
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Bread and Olives Dauphinoise Potatoes	4.50 3.50	Homemade Fish Cakes Hand cut chips, crushed peas, wilted spinach, parsley cream	12.95
Tenderstem Brocolli	3.50	* Butternut Squash and Coconut Curry	9.50
Hand Cut Chips Basket of Homemade Bread	3.50 3.25	Basmati rice, naan bread and mango chutney. * Pesto and Goats Cheese Risotto	10.00
Vegetables	3.50	with a dressed salad	
House Salad	3.50	6oz Prime Beef Burger Monterey jack cheese, streaky bacon, shallot jam, hand cut chip red cabbage slaw	11.00 s and

