



S A M P L E M E N U

Starters

Leek & Potato soup with smoked salmon and poached egg	£11.50
Prawn Risotto, chilli oil, basil & tomato salad	£11.50
Salt & Pepper baby squid, pickled cucumber, mint & watercress salad	£9.50

Mains

Soupe de Poisson – Halibut, Red Mullet, Prawn, Squid, Scallops & Cod with saffron potatoes & orange fennel	£26.00
Crisp skinned chicken breast, celeriac mash, sprouting broccoli, chicken jus and saffron & chive hollandaise	£22.00
58° Sirloin, dauphinoise potato, horseradish butter, red wine jus, fine beans and braised carrots	£28.00
Cod fillet, brown shrimp crust, spinach, lentils and lemon beurre blanc	£21.00

Desserts

French Toast banana bread, rum & raisin glazed banana with vanilla ice cream	£11.00
Lemon tart with raspberry mascarpone	£9.00
Selection of East Anglian Cheeses – Baron Bigod, Binham Blue, Norfolk Dapple	£12.00



Set Menu

2 course £28

3 course £33

Starters

Leek & Potato Soup

Salt & Pepper baby squid, pickled cucumber, mint & watercress salad

Mains

Crisp skinned chicken breast, celeriac mash, sprouting broccoli, chicken jus and saffron & chive hollandaise

Cod fillet, brown shrimp crust, spinach, lentils and lemon beurre blanc

Desserts

French Toast banana bread, rum & raisin glazed banana with vanilla ice cream

Lemon tart with raspberry mascarpone

We use all fresh produce and make everything ourselves.

We source all ingredients from local providers and use fresh and seasonal produce.

Therefore, the menu changes weekly.

Also we have a great wine list, providing fabulous tasting wines to compliment your meal.