

Starters

Hot Scotch Egg Pepper sauce

Crispy Calamari with Garlic, Lemon Mayo GF

Crispy Smoked Paprika Whitebait with Tartar sauce GF

Smoked Salmon Gravlax, Capers, Caviar, Sea Vegetables and Fresh Horseradish GF

Peppered Mushrooms on Toast, Gruyere Cheese

Fresh Mussels, Samphire, Béarnaise and Chorizo GF

Chicken Liver - Chorizo Pate, Smoked Chilli Jam, Pickled Green Strawberry with Tomato, Basil Bread

Main Course

Roasted Sirloin of Beef, Yorkshire Pudding

Roast Rolled Belly of Pork, Crackling, Black Pudding Stuffing and Apple Sauce

Roast Rump of Lamb with Minted Peas

Roast Chicken Breast with Sage and Onion Stuffing

Pie of the Day please ask for our selection inc Vegetarian Option

Sea Bass, Bubble and Squeak, Samphire and Sauce Bearnaise

Mediterranean Vegetable Filo Goats Cheese Tart (V)

All served with fresh seasonal vegetables, roast potatoes, roast parsnips cauliflower cheese and our beautiful gravy

Dressed Cromer Crab, Hot Tomato Bread, English Garden Salad and Chips

Spicy Stuffed Harissa Roasted Butternut Squash Coconut Sticky Rice Purple Pesto (Vegan)

Kilo of Rope Grown Mussels, Béarnaise Sauce, Samphire and Crispy Chorizo and Chips

Children portions of the above available charged at ½ adult price other children's meals are available if the above is not suitable
please ask

Desserts

Chocolate Orange Crème Brulee GF

Hot Blackberry and Apple Crumble £6.95 (Vegan) GF

Peach Melba

Chocolate Brownie Salted Caramel Ice Cream

Sticky Toffee Pudding Vanilla Ice cream

Chocolate Fondant with Blackcurrant Sorbet £6.95

Toffee, Pecan and Meringue Cheesecake £6.95

Movenpick Ice Cream and Sorbets please ask for today's selection