

Sourdough 4 **GFA**

Olives 4.5

2 Course £27, 3 Course £32

Small Plates

Ploughman's sausage roll, piccalilli £5

Crispy whitebait, lemon aioli £7 **DF**

Crispy chilli beef, sesame noodle salad £8.5 **DF**

Gochujang chicken wings, buttermilk dip £7.5

Smoked haddock tartare thermidor bon-bons £8.5

Crispy seafood basket, lemon & dill £10 **DF**

Confit garlic, sweetcorn fritters, sriracha vegan yoghurt £7 **VG GF**

Vegan chickpea waffles, beetroot & feta £7 **VG GF**

Pumpkin soup, pumpkin seeds, sage **VG GFA** £6.5

Sharing

Mezze, red pepper hummus, aubergine pate, avocado, chilli jam, sweetcorn fritters, chickpea waffles **VG GFA** £20

Rosemary, garlic & truffle baked camembert, red onion chutney, crudites **GFA** £16.5

Roast With All The Trimmings

Longhorn beef sirloin **GFA DFA** £22

Chicken breast **GFA DFA** £20

Pork Belly **GFA DFA** £20

Ratatouille Crumble **VGA** £18.5

Mains

Beer battered fish & chips, choose mushy peas or curry sauce **DF** £18.5

Sea bream, Brancaster mussel & tarragon bouillabaisse, spinach, sourdough & onion roll **GFA** £24

Dry aged beef burger, cheddar, burger sauce, pickles, bbq slaw, fries **GFA DFA** £18.5

Autumn salad, corn, courgettes, pickled onion, cashew whip, chilli, lime, coriander dressing **VG GF N** £16

add grilled chicken breast £10 | add smoked salmon £8

Desserts

Sticky toffee pudding, vanilla ice cream, toffee sauce £9

White chocolate blondie, blackberry textures £9.5

Apple & cinnamon rice pudding, poached pear, red wine syrup, crumble **GF VG** £8.5

Affogato, vanilla ice cream, double espresso **GF** £6

Sides

triple cooked chips £4.5 | fries £4.5 | creamed peas & bacon £5

garlic & herb greens £4.5 | truffle, peppercorn, parmesan fries £5.5



V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **N** Contains Nuts **A** Option Available

Please let a team member know of any allergies or dietary requirements

An optional 10% service charge will be applied to the bill.