

STARTERS

Sourdough 4 Olives 4.5 Sausage Roll, Piccalilli 5
Salt & Pepper Squid, Garlic & Lemon Aioli 9 DF
Crispy Chilli Beef, Coriander, Sesame, Spring Onion 9.5 DF
Soup of the day, Sourdough 8.5 VG GFA
Mrs Temples Smoked Wallsinghams Set Custard, Onion Three Ways 9
Old Spot Pulled Pork Taco, Pico De Gallo, Chive Sour Cream 7

SHARING BOARDS

Mezze Board - 18.5 for 2 guests V

Ras el Hanout Hummus, Shiitake Mushroom & Miso Pate, Butternut Falafel, Pico de Gallo, 3 Bean Taco, Pitta

Ploughman's Board - 20 for 2 guests GFA DFA

Norfolk Glazed Ham, Sausage Roll, Norfolk Dapple Cheese, Piccalilli, Pickled Onion, Cornichons, & Toasted Sourdough

Baked Camembert - 15 for 2 guests VA GFA

Whole Baked Camembert, Red Onion Chutney & Toasted Sourdough'

SUNDAY ROASTS

Roast Longhorn Sirloin of Beef 22 Gloucester Old Spot Honey Mustard Gammon 20 Roast Celeriac & Mushroom Wellington 18.5 VG

All the above are served with Roast Potatoes, Seasonal Vegetables, Chantenay Carrots, Yorkshire Pudding and Gravy

OTHER MAINS

Barsham Beer Battered Fish & Chips, Choose Mushy Peas or Curry Sauce 18.5 DFA

Pan-Fried Sea Bream, Bean & Chorizo Cassoulet, Lobster Bisque 24 DFA GF

Mixed Seafood Pie, Mash Potato, Red Cabbage 22 GF

Herefordshire Beef Burger, Smoked Applewood, Burger Sauce, Pickles & Fries 18.5 GFA DFA

SIDES

Triple Cooked Chips // Fries // Garden Salad 4.5

Truffle & Parmesan Fries 5.5

Dirty Posh Fries Peppercorn Sauce, Truffle Oil & Parmesan 6

TO FINISH

Sticky Toffee Pudding, Vanilla Ice Cream, Toffee Sauce 9
Apple & Rhubarb Crumble, Oat Vanilla Ice Cream 9 VG
Blood Orange Posset, Orange, Rosemary Shortbread 8 GFA
Chocolate Caramel Tart, Vanilla Mascarpone, Candied Orange 9

Affogato, Vanilla Ice Cream, Double Espresso 6 GF

Local Cheese Board - Norfolk Dapple, Baron Bigod, Binham Blue, Wells Alpine, Oatcakes, Chutney & Grapes 12.50 GFA

Selection of Ice Creams: Chocolate, Salted Caramel, Vanilla, Strawberry 3 per scoop & **Sorbets:** Raspberry, Mango, G&T 3 per scoop