

FROM THE KITCHEN

BAR SNACKS

Toasted Sourdough Bread – *flavoured butter* – 4

Truffle Arancini – *with grated parmesan* – 6 (V)

Jumbo Chicken Wings – *Glazed in XO sauce* – 6 (GF)

Crispy Tofu Taco - *marinated tofu, seaweed salt, pineapple pico de gallo, pickled chilli, avocado puree* – 8 (VG)

Crispy Fish Taco – *pineapple pico de gallo, pickled chilli, avocado puree* – 9 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

Crispy Pork Belly Bao Bun – *scotch bonnet jam, kewpie mayo & pickled daikon* – 10

STARTERS

Homemade Crumpet – *smoked pork rib, Keen's cheddar custard & crispy onions* – 11

Celeriac & Black Garlic Fritter – *mushroom velouté & crispy enoki mushrooms* – 13 (VG)

Whipped Goat's Cheese – *roasted beetroot, damson syrup & linseed cracker* – 12 (V)(GF)

Chicken Liver Parfait – *pear chutney, hazelnut & crispy chicken skin served with sourdough bread* – 13

Cured & Confit Salmon Rilette – *ponzu gel, horseradish rosti & pickled radish* – 14 (GF)

LUNCH SPECIALS

Glazed Rarebit on Sourdough – *sweet & sour onions* – 10

Chicken Caesar Salad – *gem lettuce, parmesan & anchovies* – 10

Pulled Chicken Caesar Sandwich – *babygem & parmesan shavings on sourdough* – 10

Rump of Beef Sandwich – *onion jam, served on sourdough with beef dipping pot* – 10

MAINS

Beef Burger – *onion rings, American cheese, lettuce, tomato & brioche bun, served with fries* – 17

Fried Polenta with Roasted Cauliflower – *maple and pumpkin puree, hazelnut dukka & coriander oil* – 18 (VG)(GF)

Fish & Chips – *mushy peas, tartare sauce & torched lemon* – 18

Grass Fed British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* – 18

Sauces: *Peppercorn, Bearnaise, Truffle Mayo, Beef Jus* - 1

Saffron Duck Pappardelle – *confit shallot, pecorino, truffled nuts* – 19

Chicken Balmoral Pie – *chicken, bacon & haggis in a rich cream, peppercorn & single malt sauce. Puff pastry top, with a side of mash* - 21

Fillet of Stone Bass – *leek & spinach puree, Jerusalem artichokes & café de Paris butter* - 23

Norfolk Chicken Supreme – *parsley root puree, parmesan croquette, buttered purple kale, parsley oil & jus* – 23

Please see the specials board for our daily specials

SIDES

Triple Cooked Chips – 5

Charred Leeks & Rarebit – 5

Pigs in Blankets – *glazed in sticky cranberry sauce* – 6

Tenderstem Broccoli – *Marmite & yeast emulsion* – 6 (GF)

Please inform a member of staff if you or any of your party have any allergies. 12.5% service charge will be added to your bill which is shared among the team.