

## A la Carte Menu

### Titbits

- Donker Rye, Salted Butter, Dukkah £6 - *nuts*  
Smoked Sea Salt Focaccia, Balsamic & Olive Oil £6  
Italian Marinated Olives £6  
Our Own Candied Walnuts £6 - *nuts*  
Crisp Asian Pork Belly, Caramelised Black Vinegar £8 - *nuts*  
Vodka & Beetroot Arancini, Beetroot Puree & Orange Sauce £8

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### Starters

- Pan Roasted Scallops, Seared Halibut £18**  
*Cauliflower Puree, Wilted Spinach, Brown Shrimp & Hazelnut Butter - nuts*
- Pan Seared Shell off King Prawns £13**  
*Garlic Butter, Chilli, Parsley & Lemon - gluten free*
- Roasted Heritage Beetroot, Feta, Orange & Fennel Salad £12**  
*Candied Walnuts, Beetroot Mousse, Olive oil & Orange Dressing - nuts, vegan*
- Ballotine of Chicken, Stuffed Wild Mushroom £14**  
*Cauliflower Puree, Sautéed Girolle Mushrooms, Hazelnut Pesto, Truffle Oil*
- Slow cooked Pork Belly, Chinese Five Spiced Miso Caramel £13**  
*Pineapple & Sweet Drop Pepper Salsa, Grilled Padron Pepper, Sriracha Mayo*

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### Steak Menu

Our Beef is Reared and Dry Aged for Maximum 28 days from our Local and highly respected Butcher who sources the very best from local farms.

**6oz Fillet Steak £46**

**10oz Rib Eye Steak £42**

*All Served with Fries, Creamed Spinach, & Grilled San Marzano Tomato & Portobello Mushroom*

*Add a choice of sauce*

*Port & Stilton £4*

*Peppercorn £4*

*Bearnaise £4*

*Maderia Jus £4*



## Mains

**Chicken & King Prawn Thai Coconut Curry with fragrant Jasmine Rice £24**

*Toasted Peanuts, Crisp-Fried Shallots, Tenderstem, Sweet Potato – **peanuts***

**Grilled Breast of Banham Farm Free-Range Norfolk Chicken £24**

*Wilted Spinach, Sauteed Foraged Scottish Girolles Creamed Potatoes, Creamy Dijon Sauce – **gluten free***

**Honey Glazed Five Spiced Breast of Duck £26**

*Sweet Potato Mash, Seasonal Greens, Orange & Peppercorn Sauce*

**Tandoori Spiced Roasted Cauliflower, Garlic & Coriander Naan £22**

*Sag Aloo, Coconut & Cauliflower Puree, Crispy Onion – **vegan***

**Smoked Haddock & Salmon Fish Cake £23**

*King Prawns, Wilted Spinach, Chive & White Wine Sauce*

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## Sides

**Greek Salad** - *San Marzano tomatoes, Crisp Baby Gem, Cucumber, vegan Feta, Olives, Oregano, Red Onion, Balsamic & Extra Virgin Olive Oil* **£8** - **vegan**

Steamed Greens in Sesame Chilli & Ginger Dressing **£8** – **vegan**

Truffle & Parmesan Fries **£6**

Fries **£6**

Triple Cooked Hand Cut Skin on Chips **£6**

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