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## 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*  
Breaded Truffle Macaroni Cheese Bites, Truffle Dressing & Parmesan £8

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### Starters

**Pan Roasted Scallops, Seared Halibut £18**  
*Cauliflower Puree, Wilted Spinach, Brown Shrimp and Hazelnut Butter - nuts*

**Roasted Heritage Beetroot, Feta, Orange & Fennel Salad £12- nuts, vegan**  
*Candied Walnuts, Beetroot Mousse Olive oil & orange Dressing*

**Pan Seared Shell off King Prawns £13**  
*Garlic Butter, Chilli, Parsley & Lemon - gluten free*

**Ballotine of Chicken, Stuffed Wild Mushroom £14**  
*Jerusalem Artichoke Velouté, Sautéed Girolle Mushrooms, Hazelnut Pesto, Truffle Oil*

**Slow cooked Pork Belly in a Chinese Five Spiced Miso Caramel**  
*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*



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## Mains

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

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

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

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

**Oven-roasted Fillet of Cod with a Spring Onion & Ginger Wine Sauce £26**

*Pak choi, Tenderstem, Creamed Potatoes, Crème Fraiche - **gluten free***

**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*

**Grilled Merguez Sausage £24**

*Slow Braised Red Cabbage Creamed Potatoes, Peppercorn Sauce*

**Smoked Haddock & Salmon Fish Cake £22**

*Wilted Spinach, Chive, Salmon Roe & White Wine Sauce*

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## Sides

**Greek Salad - San Marzano tomatoes,**

*Crisp Baby Gem, Cucumber Feta, Olives,*

*Oregano, Red Onion,*

*Balsamic & Extra Virgin Olive Oil **£8***

*- **vegetarian***

**Steamed Summer Greens in Sesame Chilli**

**& Ginger Dressing **£8** – **vegan****

**Truffle & Parmesan Fries **£6****

**Fries **£6****

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

