

Starters

Norfolk Coast Fish Soup

Brancaster Cockles & Mussels, Rouille, Black Mustard Seed & Gruyere Cheese Straws, White Truffle Oil
6.50

Muscadet De Sevre
& Maine, Loire

Beetroot & Coconut Samosas



Homemade Paneer Cheese, Bombay Spiced Nuts, Mango Yoghurt, Shaved Apple & Coriander Salad
6.00

Sauvignon De Touraine,
"Pré Baron" Loire

Bresaola of Gressingham Duck Breast

Macerated Baby Figs, Ginger Brandy Snap, Duck Liver Parfait, Duck Crackling
7.50

"Norfolk Rise"
Pinot Grigio, Australia

Terrine of Red Mullet & Saffron Potato

Fennel Seed Crackers, Brancaster Cockle Salsa Verdi, Crab Mayonnaise
7.00

Sauvignon De Touraine,
"Pré Baron" Loire

Red Pepper Cannelloni



Haricots Blanc, Warm Crottin de Chavignol, Shoots & Seeds, Aged Balsamic Vinegar
7.00

Sauvignon Blanc, Fairfields
New Zealand

Norfolk Wood Pigeon

Marinated & Seared, Boudin Noir Faggot, Pearl Barley Cake, Coffee Beans & Chocolate Oil
7.00

Macon-Villages,
Cave De Lugny, Burgundy

Mains

Our Signature Dish

Marsh Reared Fillet of Norfolk Beef

Honey Roasted, Parsnip Purée, Oxtail Ravioli, Confit of Baby Pearl Onions
& Juniper Berries, Shiraz Jus
26.00

Listrac, Ch Fourcas Dumont,
Bordeaux

Our Award Winning Dish, Pub Classic Category, 2009

Cornfed Chicken & Wild Mushroom Pie

Free-Range, Chargrilled Cornfed Chicken & Wild Mushroom Pie, Smoked Pancetta Mash,
Glazed Norfolk Carrots
14.00

Grenache, Old Vines, Spain

Buttered Poached Cannon of Cornish Monkfish

Risotto Milanese, Romesco Sauce, Soy Caramelised Squid
15.00

Chablis Premier Cru,
"Beauroy" Burgundy

Honey Roast Pumpkin Calzone



Sage & Smoked Mozzarella, Black Olive Tapenade, Globe Artichoke & Tomato Salad
12.00

Organic Macabeo
Sauvignon, Spain

Roast Rump of Norfolk Lamb

Date & Rosemary Stuffing, Potato Rosti, Savoy Cabbage & Devilled Kidneys
17.00

Chianti Classico,
Villa Pagliaia, Tuscany

Pan Fried Fillet of Black Sea Bream

Braised Autumn Vegetables, Butterbeans, Saffron & Orange Nage, Crispy Parma Ham
14.00

Sauvignon Blanc, Fairfields
New Zealand

Barbecued Oriental Norfolk Pork Fillet

Udon Noodles, Tom Yam Broth, Shitake Mushrooms, Soft Shell Crab Tempura
13.50

Pinot Noir, Tindall Vineyard,
Marlborough,
New Zealand

Sides

Autumn Vegetables with Rosemary Oil & Rock Salt	3.00	Handcut Chips	2.60
Honey Roasted Parsnip Purée	2.60	Skinny Fries	2.60
Smoked Pancetta Mash	2.60	Mixed Leaf Salad with Globe Artichokes	3.00
Spiced Tabouleh & Yoghurt Dressing	2.60	& Roasted Peppers	

= Vegetarian. To the best of our knowledge all of our produce is GM free. Our food may contain traces of nuts, please ask a member of floor staff for more information...

We also have a Bespoke Catering Division Servicing: Weddings, Corporate Events and Private Parties, for details ask at desk.
Breakfast Daily • Afternoon Tea • Picnics with Sandwiches, Wine and Champagne.

Service Charges Not Included, all gratuities go to our Kitchen and Floor Staff.