## British Oysters

Three: $\mathbf{1 0 . 9 5} 479 \mathrm{kcal} /$ Six: $\mathbf{1 8 . 9 5} 958 \mathrm{kcal} /$ Twelve: $\mathbf{3 4 . 9 5} 1437 \mathrm{kcal}$

Natural with Shallot Vinegar

MO, SD, D, E, MU

Natural with Salsa Verde MO, SD, D, E, MU

Tempura
Wasabi mayonnaise crispy onions $\mathrm{G}, \mathrm{MO}, \mathrm{SD}, \mathrm{D}, \mathrm{E}, \mathrm{MU}$

## Grazing

House Focaccia 6.75
Whipped flavoured butters
v, VE ON REQUEST C, D, SD 682 Kcal

Crispy Cauliflower 5.95
Aged chilli aioli v, VE on request
C, E, SE, D, S, MU, SD 557 Kcal

Norfolk Dapple Fritters \& Bacon Jam 6.95
von request c, E, D, SE 427 Kcal

## - Sides

Fat Chips 3.95
v G, SD 390 Kcal

Skin-on Fries 3.95

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\text { v © } 503 \mathrm{Kcal}
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Asparagus \& Pea Green Salad 3.95
V, VE ON REQUEST SD, MU 211 Kcal

House Salad 3.95
v Mu, SD 335 kcal

Onion Rings 3.95
v c, SD 338 kcal

Seasonal Vegetables 3.95
V, ve on request D 155 Kcal


Invisible Chips 2
0\% Fat, 100\% Hospitality
All proceeds from Invisible Chips go to Hospitality Action who are doing everything they can to help people in Hospitality worst effected by the Covid crisis. Thanks for chipping in!

For more information visit hospitalityaction.co.uk

## - Starters

Soup of the Day 6.75 ASK FOR ALLERGENS \& CALORIES

Oak Smoked Chalk
Stream Trout 9.95
Fennel purée, whiskey gel, dill F, D, SD 444 Kcal

Asparagus, Olive Oil
Potatoes, Carrot Juice \&
Poached Hen's Egg 9.95
v E, D, SD 569 Kcal

Pan Seared Scallop 13.95
Samphire, hollandaise, keta caviar MO, F, E, D 516 Kcal

Norfolk Dapple Twice Baked Cheese Soufflé 9.95
Buttered leeks v c, S, E, D, SD 477 Kcal

Ham Terrine 8.95
Pickled baby vegetables, watercress, black pepper mayonnaise C, SD, MU, SE 624 Kcal

Chicken Supreme 17.95
Garlic fondant potato, watercress purée sprouting broccoli, smoked bacon sauce GF D, SD 934 Kcal

Fish \& Chips 17.95
Fat cut chips, mushy peas, lemon,
tartare sauce G, SD, MU, E, F 1114 Kcal

Confit Pork Belly 17.95
Burnt apple purée, black pudding mustard mash, spinach G, D, MU 1009 Kcal

## Coffee Marinated

Cannon of Lamb 27.95
Shoulder croquette, sweetcorn, rosemary jus, lamb crackling, micro herbs D, CE, MU 747 Kcal

Chargrilled Swordfish Steak 24.95
Brown shrimp butter, salsa verde, spring greens C, D, SD, F, MO 501 kcal

Vegan Feta, Chargrilled Courgette \& Roasted Red Pepper Warm Salad 13.95
Salsa verde, sumac baked chickpeas VE S, SD 582 Kcal

Pan Braised Halibut 28.95
Herb crushed baby potatoes, samphire, clams F, MO, C, E, D, CE, MU 702 Kcal

Fire Roasted Red
Pepper Risotto $\mathbf{1 4 . 9 5}$
Parsley, goat's curd
V ON REQUEST E, D, SD 978 Kcal

Chef's Day Boat Fish of the Day POA
ASK FOR ALLERGENS \& CALORIES

Fillet \& Feather of Beef 29.95
Pan fried fillet steak, slow cooked feather blade,
grilled asparagus, dauphinoise potato, portobello mushroom, rich jus D, SD, CE 996 Kcal

Ben's Chocolate Orange 8.95
V, GF S, E, D 694 Kcal

Vegan
Chocolate Tart 7.95
Chocolate soil, vanilla ice cream VE S 545 Kcal

## Desserts

Classic Vanilla
Crème Brûlée 5.95
Cinnamon shortbread
V, GF ON REQUEST G, E, D 691 Kcal

Sticky Toffee Pudding 5.95
Butterscotch sauce, vanilla ice cream
v C, E, D, S 996 Kca

Apple Tart Tatin 6.95
Salted caramel, butter crumb, clotted cream V G, D 824 kcal

Chef's Norfolk \& British Cheese Board 10.95
Celery, apple, biscuits, Chef's chutney $\mathrm{C}, \mathrm{N}, \mathrm{S}, \mathrm{D}, \mathrm{E}, \mathrm{CE}, \mathrm{MU}, \mathrm{SE}, \mathrm{SD} 812 \mathrm{KCAL}$


