

Pumpkin seed focaccia, smoked sea salt butter £4.5 | Mixed olives VG GF £4.5  
White bean hummus, pomegranate, toasted seeds, flatbread VG (GF available) £6



## 2 Courses £32 | 3 Courses £37

### Starters

Crispy whitebait, lemon, tartare sauce DF

Ox-tail croquette, hunters' sauce

Celeriac & apple Soup, sourdough VG (GFA)

Binham blue salad, apple, little gem, candied walnut, yoghurt dressing N GF

Mezze to share, hot honey glazed halloumi, beetroot hummus, sweet potato falafel, preserved lemon labneh, pickles, flatbread V

### Roasts | Mains

Roast striploin of Hereford beef, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy GFA

Roast Old Spot pork loin, roast potatoes, seasonal vegetables, Yorkshire pudding, gravy GFA

Beetroot & smoked almond Wellington, roast potatoes, seasonal vegetables, gravy N VG

6oz Hereford beef burger, smoked cheddar, brioche bun, truffle mayo, fries

North Sea cod fillet, tenderstem broccoli, Aspall & crayfish butter sauce GF

Celeriac schnitzel, maple piccolo parsnips, walnut persillade, black garlic VG N

Kedgerie; smoked haddock, spiced basmati rice, poached egg GF

Buttermilk Suffolk chicken burger, red cabbage slaw, brioche, maple bacon, fries

### Sides - not included in set price

Norfolk Dapple cauliflower cheese £5

Mixed salad | Red cabbage slaw | Buttered greens | Buttered new potatoes £4.5

### Desserts

Affogato, Illy espresso, Saffron Dairy vanilla ice cream GF V

Chocolate brownie, saffron dairy salted caramel ice cream GF V

Sticky toffee pudding, Saffron Dairy vanilla ice cream, toffee sauce V

Bramley apple, pear & plum crumble, Saffron Dairy vanilla ice cream GF V

Queen of puddings, rhubarb jam, italian meringue

Saffron Dairy ice creams & sorbets 3 scoops

Ice creams - vanilla, strawberry, chocolate, salted caramel, vegan vanilla V

Sorbets - raspberry, mango, blackcurrant VG

### To finish - not included in set price

East Anglian cheese selection £15.5

Baron Bigod, Norfolk Dapple, Norfolk Mardler, Binham Blue, crackers, fig relish, membrillo, grapes, celery

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team