

STARTERS

Brancaster Staithe Oysters

Natural with cucumber, cider & shallot vinegar or tempura with roasted red pepper & chilli sauce
£3 each or £15 ½ dozen

Crispy Confit Chicken Thigh £7.5

Girolle mushroom, broad beans, baby gem lettuce, black garlic, chicken butter sauce

Pork & Guinea Fowl Terrine £8

Celery, grapes, apple, walnut, celeriac remoulade, brioche

Tempura Feta Cheese £7

Feta mousse, pea, mint & courgette salad, preserved lemon

Poached Norfolk Lobster Tail £13.5

Lobster claw bonbon, mango, coriander, chilli, avocado

Staithe Smokehouse Salmon £9.5

Smoked salmon mousse, pickled green strawberries, cucumber, lime crème fraiche, herb blinis, salmon caviar

MAINS

Chargrilled Beetroot £14.5

Yuzu glaze, burnt leek purée, puffed wild rice, pickled golden beets, sorrel cream, truffle

Pan Roasted Seabass £21.5

Cromer crab fritter, kaffir lime & coconut curry sauce, chickpea chips, mangetout

Grilled Plaice Fillet £20

Creamed potato, BBQ tender stem broccoli, lobster sauce vierge

BBQ Best End of Lamb £23.5

Slow cooked lamb & potato croquette, smoked tomato purée, grilled baby courgette, baby spinach, basil oil, black olive, jus

Roasted Barbary Duck Breast £21.5

Potato rosti, king oyster mushroom, pickled kohlrabi, mushroom ketchup, charcoal roasted hispi cabbage

40 day dry-aged, 10oz Hereford Rib-Eye Steak £27.5

Farmhouse chips, Caesar iceberg wedge

28 day dry-aged, 8oz Hereford Rump Steak £19

Farmhouse chips, Caesar iceberg wedge

Add red wine jus or peppercorn sauce for £3.5 or wild garlic & herb butter for £1.5

SIDES

Truffle & parmesan hand-cut chips £5

Buttered peas & mange tout, crispy pancetta £4.5

Broccoli, wild garlic & herb butter, toasted almonds £4.5

Roasted new potatoes, rosemary & thyme £4.5

Mixed leaf salad, cherry tomatoes, parmesan £2.75