

**Set Menu (Lunchtime 12-5 Monday - Friday)**

**2 course £23 3 course £26**

Red pepper hummus, toasted seeds, spiced chickpea, flatbread VG GFA

Mackerel, curried lentil dahl, mango, yoghurt GF

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

**Small Plates**

Mixed olives £4 | Sourdough & salted butter GFA £4.5

Chicken & ham hock terrine, curried cauliflower, coronation mayonnaise DF GFA £9

Cured trout, granny smith, cucumber, crème fraiche, dill GF £8.5

Scotch egg, onion jam GF DF £8

Red pepper hummus, toasted seeds, spiced chickpea, flatbread VG GFA £7.5

Soup of the day VG GFA £6.5

Mackerel pate, pickled cucumber, caper & sourdough £8.5

Asparagus, crispy hens egg, green sauce £9

**Sharing**

Fish pie, Norfolk cheese mash, market greens £34

Plaice, burnt butter sauce, capers, new potatoes, leeks £39

**Mains**

Beer battered haddock, chunky chips, tartare sauce, mushy peas small £12.5 | large £18 GF

Beef burger, crispy bacon, burger sauce, Jack cheese, fries DFA £17.5 +Extra patty £3

Gnocchi, wild mushroom, pickled mustard, chard, tarragon £18

Lamb rump, potato rosti, peas, braised carrot, lamb sauce GF £28

Mackerel, curried lentil dahl, mango, yoghurt GF £20

Pie of the day, mash, seasonal greens £18

Chicken kiev, mushroom, parsley sauce, greens & new potatoes GF £21

Spring pea, broad bean, asparagus risotto, pine nuts & salsa verde VG GF £19

8oz Ribeye steak, chunky chips, thyme roasted tomato, garlic mushroom, watercress GFA £30

+ Peppercorn sauce £2.5

**Sides to share £7**

Dressed caesar | Norfolk cheese mash | Charred hispi, green sauce |

New potatoes, crispy onion, chive GF | Market vegetables, shallot & garlic

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