

Starters

Warm Salad of Scallops & Bacon with a garlic and lemon butter sauce £12.95

Smoked Salmon Tartare shallots, capers, red onion & cucumber, with crème fraiche frisée salad & lemon oil dressing £7.95

Cherry Tomato, Basil, Red Onion & Mozzarella Brochette topped with garlic king prawns £7.95

Chicken Liver Paté with caramelized red onion & orange chutney, toasted sour dough petite salade £6.95

Hoi Sin Marinated Crispy Lamb Pancakes with coriander & red onion salad cucumber relish £7.50

Smoked Duck Breast Ribbons with date purée, orange, grape, celery & walnut salad burnt apple purée £7.95

Red Onion & Goats' Cheese Tarte Tatin black olive tapenade, roasted vegetables & black grape oil £6.95

Sautéed Wild Mushrooms & Spinach topped with a brioche crust & Binham blue cheese mousse £6.95

Mains

Lemon Sole with seaweed dumplings, Jerusalem artichoke, purple sprouting broccoli, prawn & lemon butter sauce £13.95

Roasted Loin of Venison mulled wine poached pear, Boulangère potatoes, spring greens port & wild mushroom sauce £17.95

Confit Duck with Sarladaises potatoes, braised red cabbage, baby onion & bacon jus £13.95

Fillet of Halibut Wrapped with Prosciutto & Sage creamed leeks pommes anna potatoes & brown shrimp beurre blanc £16.50

12 oz Chargrilled T Bone Steak chunky chips, grilled cherry vine tomatoes & baked flat mushroom, with bearnaise sauce £24.95

Butternut Squash Roasted Vegetable & Chick Pea Cake on wilted spinach with wholegrain mustard sauce & poached egg £13.50

Supreme of Chicken Stuffed with Chorizo & Glazed with Mozzarella cherry vine tomato & basil compôte, thyme and garlic potato galettes red wine & balsamic jus £15.95

Baked Cod Fillet topped with sundried tomato pesto, lemon & thyme polenta chips spring onion & kale, dill velouté £15.95

Beetroot Risotto Feta cheese, roasted carrots, golden beets & caramelized walnuts garnished with crispy parsnips & lambs' leaf £13.50

Desserts

Sharing Dipping Platter strawberries, marshmallows, raspberries, chocolate brownie & molten chocolate sauce £9.95

Hibiscus Pannacotta with passionfruit syrup £6.95

Stem Ginger, Treacle & Orange Sponge Pudding with crème Anglaise £6.95

Cheese Board for Two Stilton, Brie & Cheddar, grapes, celery, chutney & crackers £9.95

Food Allergies and Intolerances: All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared, and our menu descriptions do not list all ingredients. If you require any advice about ingredients, please do ask your server before ordering your food.