



Seasonal Specials

Mains

Cider Braised Belly of Pork

Chefs style bubble & squeak, crisp crackling, sprouting broccoli,
apple gel & cider jus (GF) £22.95

Pan Roasted Fillet of Hake

Presented on a creamy saffron, chorizo, spinach & pea risotto,
finished with balsamic roasted vine tomatoes (GF) £22.95

Braised Pigs Cheek

Classic red wine bourginon sauce of button mushrooms, baby onions & bacon with
thyme suet dumplings & fresh winter greens £21.95

Venison Haunch Steak

Served with dauphinoise potatoes, honey roasted root vegetables, celeriac purée
& redcurrant thyme jus (GF) £23.95

Oven Roasted Large Skate Wing

Smothered in a classic café de Paris, prawn butter sauce, with salad
& your choice of fries or new potatoes £26.95

Beef Brisket Steak & Kidney Pie

In a rich Guinness gravy wrapped in a puff pastry, served with market vegetables
& your choice of mash, chips or new potatoes £23.95

Local Brancaster Mussels

Classic moules mariniere or Panang Thai curry
Starter size with garlic bread (GFA) £12.95
Main size with skinny fries (GF) £21.95

GF - Gluten Free | GFA - Gluten Free Adaptable | V - Vegetarian
VE - Vegan | VEA - Vegan Adaptable

Food Allergies and Intolerances:

All our dishes are prepared in a kitchen where nuts, cereals containing gluten, and other allergens are prepared. Our menu does not list all ingredients, if you require any advice about ingredients, please ask your server before ordering.