

Seasonal Specials

Breast of Pheasant

Wrapped in a streaky smoked bacon, Hasselback potatoes, carrot & swede mash, bread sauce & buttered kale, finished with a cranberry & stilton sauce £21.95

Pan roasted fillet of salmon

Presented on our version of tarka dhal, madras beurre blanc & topped with a crisp onion bhaji (GF) £22.95

Local breast of duck

Cooked till perfectly pink, bacon & cheese dauphinoise potatoes, celeriac puree braised red cabbage & apple jus (GF) £24.95

Rump of Lamb

Baked with a herb crust, presented over, cumin & Garam masala infused chickpeas, halloumi, pomegranate & kale, finished with natural yogurt & fresh mint (GF) £25.95

Steak Guinness & mushroom puff pastry pie
With your choice of mash, chips or new potatoes
& fresh market vegetables £21.95

Oven roasted fillet of hake

With Spanish potatoes, chorizo, peppers, paprika, garlic & tomato & Norfolk Mussels (GF) £22.95

Crispy potato gnocchi topped with Chicken & Bacon
Shallots, sun blush tomatoes & spinach finished
with green pesto & parmesan (GF) £19.95

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.

Please note that whilst every care is taken, fish may contain small bones, and some game items may contain shot.