

A LA CARTE

STARTERS

Wild Venison Tartar £9.00

Wild venison tartar, caraway cracker, black garlic, egg yolk

Mushroom Parfait (v) £8.00

Summer truffle, grilled sough dough, pickled shallot

Beetroot Carpaccio (v) £7.50

Gin cured beetroot, whipped goats cheese, hazelnut crumble, sorrel
(vegan alternative available)

Smoked Duck & Pork Terrine £8.50

Raisin puree and pickled vegetables

Baked Copy's Cloud (v) £10.50

Norfolk raw honey, rosemary, garlic

Brancaster Smoked Trout £9.50

Cucumber gazpacho, English tomatoes, horseradish

MAINS

Peppered Beef Sirloin £34.00

Red wine pepper sauce, hen of the woods mushroom, onion rings, tomatoes on the vine, confit potato

Chargrilled Pork Chop £18.50

Apple ketchup, spring onion, courgette, Norfolk sweetcorn, sriracha butter sauce

Tandoori Spice Grey Mullet £19.00

Cauliflower fritter, salted onions, lentil dhahl, spinach, mint pickles

Chicken & Bacon Pot Pie £16.00

Creamed potato, French style peas, leeks

Aubergine Shawarma (v) £16.00

Aubergine shawarma, Beetroot hummus, pardon pepper, garlic sauce, flatbread
(vegan alternative available)

SIDES

Chard hispi cabbage, smoked chimichurri £4.50

French fries, berkswell cheese, truffle £4.00

Mixed leaf salad, house dressing £3.50

Herb buttered new potatoes £4.00

Truffle macaroni cheese £4.50