

December Main Menu

Starters

Roasted winter vegetable soup with fresh sage, croutons and warm bread ^{(VG)(GFA)(DF)} £7.65

Bloody Mary prawn cocktail with brown bread and butter ^(GFA) £8.35

Tempura battered cauliflower, tossed in a maple and garlic marinade topped with spring onions, chillies and fresh rocket ^{(VG)(GFA)} £7.95

Chicken liver and brandy pate served with homemade chutney and hot toast ^(GFA) £8.50

Smoked salmon, cucumber and caper bruschetta on toasted sourdough with a dill and lemon drizzle ^(GF) £8.50

Mains

10oz Ribeye steak served with roasted vine cherry tomatoes, mushroom, home-cut chips and a salad garnish ^{(GF)(DF)} £25.00 Peppercorn or Stilton sauce £2.50

Traditional roast Norfolk turkey with all the seasonal trimmings and gravy ^(GFA) £16.50

Maple roasted carrot, hazelnut and mushroom nut loaf with all the seasonal trimmings and a vegetable gravy ^{(VG)(GF)} £15.50

Pan fried salmon fillet in a honey and mustard cream sauce with crushed new potatoes, green beans and roasted vine cherry tomatoes £19.50

Slow confit duck leg with a cherry and port reduction, oven roasted potatoes, beetroot, sweet potato and carrots ^{(GF)(DF)} £18.50

Oven roasted winter vegetable, thyme and white wine risotto topped with vegan hard cheese, rocket and a side of garlic bread ^{(VG)(GFA)} £16.00

Oven baked hake fillet in a chorizo, paprika and lemon butter with garlic and thyme roasted new potatoes and a medley of winter vegetables ^(GF) £17.00

Guinness and lamb stew with potatoes, carrots, parsnips, cabbage, rosemary and sage, topped with herby dumplings ^(DF) £18.00

On the side

Garlic bread £2.50 | with cheese £3.00

Stilton or cheddar chips £4.00

Roast potatoes £2.50

Cauliflower and broccoli cheese £3.50

Chips £2.50 | £3.50

Onion rings £3.00

Seasonal vegetables £3.00

Pigs in blankets £3.00

Head Chef: Emma Howes

Proprietor: Simon Peck

V – Vegetarian | VG – Vegan | VA – Vegan Alternative | GF – Gluten free | GFA – Gluten free alternative | N – Contains nuts | DF – Dairy free

Desserts

- Winter berry gin and apple crumble with hot custard ^{(VGA)(GFA)} £7.75
 Warm stem ginger sponge pudding with honeycomb ice cream ^(GF) £7.75
 Lemon and blueberry posset with a cinnamon puff pastry palmier ^(GFA) £7.75
 White chocolate and strawberry cheesecake with fresh pouring cream ^(GF) £7.75
 Traditional Christmas pudding with brandy sauce ^{(VGA)(GFA)(N)} £7.75
 Triple chocolate brownie with chocolate sauce and vanilla ice-cream £7.75
- A selection of ice creams, sorbets or dairy free ice creams ^{(GF)(V)(VGA)} £6.00
 A selection of cheese served with chutney and biscuits ^(V) £9.50 | £13.50

December Lunch Menu

- Scampi served with peas, home-cut chips, tartare sauce and a lemon wedge ^(DFA) £13.50
 Butcher's ham and two fried eggs, served with home-cut chips and garden peas ^{(GF)(DF)} £14.00
 Beer battered hake fillet with home-cut chips, peas, tartare sauce and a lemon wedge ^{(DFA)(GFA)} £16.50

Baguette/Wrap white or brown baguette or wrap, home-cut chips and salad

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| Smoked salmon, cucumber & cream cheese £9.50 | Ham, mustard, lettuce and tomato £9.00 |
| Sweet potato falafels with mango chutney ^(VG) £8.50 | Brie & cranberry ^(V) £9 add bacon £1.25 |
| Roasted winter vegetables and vegan cheese ^(VG) £8.50 | Hake goujons and tartare sauce £9.00 |
| Turkey, stuffing, pigs and cranberry sauce £10.00 | Melted cheddar and tomato ^(V) £8.75 |

On the side

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| Garlic bread £2.50 with cheese £3.00 | Chips £2.50 £3.50 |
| Stilton or cheddar chips £4.00 | Onion rings £3.00 |
| Roast potatoes £2.50 | Seasonal vegetables £3.00 |
| Cauliflower and broccoli cheese £3.50 | Pigs in blankets £3.00 |

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December Children's Menu

(Under 12's only)

Starters

Winter vegetable soup served with crusty bread ^{(VG)(GFA)(DF)} £3.75

Tempura cauliflower bites with a maple and soy dressing ^{(VG)(GFA)} £3.75

Prawn cocktail with bread and butter ^(GFA) £3.75

Mains

Traditional roast Norfolk turkey with all the seasonal trimmings and gravy ^(GFA) £9.00

Maple roasted carrot, hazelnut and mushroom nut loaf with all the seasonal trimmings and a vegetable gravy ^{(VG)(GF)} £8.00

Pan fried salmon fillet with crushed new potatoes and green beans ^(GF) £9.00

Oven roasted winter vegetable and thyme risotto topped with vegan hard cheese and a side of garlic bread ^{(VG)(GFA)} £7.50

Battered hake goujons with chips, peas and tartar sauce ^{(GFA)(DFA)} £7.50

Ham, fried egg, chips and peas ^(GF) £7.50

Desserts

Winter berry and apple crumble with custard ^{(VGA)(GFA)} £3.75

Traditional Christmas pudding with vanilla ice cream or custard ^{(VGA)(GFA)(N)} £3.75

Warm ginger sponge pudding with honeycomb ice cream ^(GFA) £3.75

Triple chocolate brownie with chocolate sauce and vanilla ice-cream £3.75

White chocolate and strawberry cheesecake served with vanilla ice cream ^(GF) £3.75