

While you wait

Mixed Olives - £1.95

Honey Roasted Nuts - £2.50

Balsamic & Warm Breads - £2.50

Honey & Sesame Baby Chorizo - £2.95

Cru Starters

Today's Freshly Made Soup, with croutons - £6.95

Terrine of Smoked Salmon, horseradish butter,
avocado, caviar - £7.95

Pan Seared Scallops, salt baked celeriac, pancetta,
crisp shallots, veal jus - £8.50

Terrine Suffolk Ham, spiced pineapple chutney,
sweet mustard dressing - £7.50

Roasted Norfolk Partridge, confit leg, sweetcorn
puree, pickled wild mushrooms, smoked jus - £7.95

Wild Mushroom Arancini, rocket, sun blushed
tomato & caper salad (v) - £7.50

Cru Main Courses

Pan fried Fillet of Sea Bass, fondant potato, celeriac puree, braised endive, trompets, veal jus - £15.95

Roasted North Sea Cod, fine herb crust, cocotte potatoes, buttered leeks, saffron cream, parsley oil - £15.50

Roasted Cannon of Lamb, Confit shoulder 'Shepherd's Pie', swede puree, heritage carrots, jus - £16.95

Breast of Norfolk Chicken, creamed potato, mushroom puree, buttered kale, coarse grain 'Café au Lait' - £15.50

Slow Roasted Belly of Pork, honey glazed carrots, pickled crispy shallots - £15.00

Pistachio Falafel, winter slaw, hummus, flatbreads (v) - £13.95

Steaks

All our beef is farmed in Scotland and matured to the highest standard for 28 days giving the meat a mouth-watering taste once cooked on our Char Grill to your liking

All steaks are served with mushroom, tomato, onion rings & chips

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10oz Rib-Eye £21.95 / Peppered - £23.95

8oz Fillet £23.50 / Peppered - £25.50

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Side Orders

Garlic Bread - £3.50

Chips - £2.50

Sweet Potato Fries - £3.50

Boiled New Potatoes - £2.50

Peas - £2.50

Thyme Roasted Root Vegetables - £2.95

Onion Rings - £2.50

Waldorf Salad - £2.95

Winter Slaw - £2.50

Hollandaise Sauce - £2.50

Peppercorn Sauce - £2.50

If you would like any of our dishes prepared differently or have any special dietary requirements, please do not hesitate to ask.

Desserts

Passionfruit & White Chocolate Cheesecake, orange, pineapple, mint, orange sorbet - £6.95

Chocolate Fondant, cherry ripple ice cream, chocolate & hazelnut biscotti - £6.95

Sticky Parsnip Sponge, caramel sauce, vanilla ice cream £6.95

Blackberry, Pear & Apple Pavlova, layered with crème Chantilly & blackberry coulis - £6.95

Lemon Panna Cotta, thyme shortbread, lemon gel, pistachio ice cream - £6.95

Banana Bavarois, Toffee sauce, crumble biscuit, milk sorbet - £6.95

A Selection of Local Cheeses, chutney, fruit & crackers £8.00

Crêpe Suzette, citrus pancakes flamed at your table, served with vanilla ice cream - £8.95

A Trio of Ice Cream or Sorbet, three scoops - £5.25 (or £1.75 per scoop)

Enjoy a Glass of Dessert Wine

2010 Muscat de Saint-Jean de Minervois
£5.10 per 125ml glass

Or

2009 Grahams L.B.V Port £4.70 per glass

Coffee with Mints

Coffee or Decaffeinated - £2.80

Espresso - £2.50

Cappuccino or Café Latte - £3.00

Hot Chocolate or Mocha - £3.30 / £3.80 with whipped cream

Liqueur Coffees from £4.80

Pot of Freshly Made Tea - £2.80

All prices are inclusive of VAT