

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

Duo of Scottish Salmon, smoked salmon mousse, potted hot smoked salmon, cucumber & avocado salad - £7.95

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

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

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

Blue Cheese & Pear Tart, rocket leaves & toasted walnuts - £7.50

Butternut Squash Soup, with croutons & chives- £6.95

Cru Main Courses

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

Herb Crusted Cod Fillet, fondant potato, creamed leeks, parsley oil - £15.50

Beef & Ale Stew, creamed potato, dumplings, carrots & pearl onions - £13.50

Breast of Norfolk Chicken, creamed potato, mushroom puree, buttered kale, coarse grain 'Café au Lait' - £14.95

Slow Roasted Belly of Pork, fondant potatoes, 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 chips, grilled tomato, mushroom and onion rings

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10oz Rib-Eye £22.95 / Peppered - £24.95

8oz Fillet £24.95 / Peppered - £26.95

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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

Selection of Vegetables - £2.95

Onion Rings - £2.50

Waldorf Salad - £2.95

Mixed Salad - £2.50

Winter Slaw - £2.50

Bearnaise Sauce - £2.50

Peppercorn Sauce - £2.50

Garlic Butter - £1.50

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

Rich Dark Chocolate Tart, clotted cream, blood orange curd - £6.95

Imperial Christmas Pudding, brandy sauce - £6.95

Mulled Wine Poached Pear, crème fraiche & granola - £6.95

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

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

Add Taylors LBV Crusted port - £4.30

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

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 £4.70

Pot of Freshly Made Tea - £2.80

Mini Mince Pie – 50p

All prices are inclusive of VAT