

# À LA CARTE MENU

SERVING TIMES — 12PM - 3PM AND 6PM - 9PM

## STARTERS

**(GF)** Pan Seared Scallops £7.95

Cauliflower and vanilla puree, shaved pickled fennel

**(GF)** Grilled Mackerel Fillet £6.50

Beetroot chutney, horse-radish cream

**Scotch Egg** £6.95

Textures of pea (pea puree, garden peas, pea shoots), crispy pancetta

**(GF)** Crispy Sweet Chilli Beef £6.95

Basmati rice, kale crisps

**(N)** Twice Baked Goats Cheese Souffle £6.50

Candied walnuts, compressed apple, celery, balsamic glaze

## MAINS

**(GF)** Pan Fried Seabass Fillet £13.95

Parmentier potato, fricassee of streaky bacon and feves, red wine sauce

**(GF)** Whole Plaice Fillet £14.50

Buttered new potatoes, mussels and prawn sauce

**Confit Belly Pork** £15.95

Mashed potato, sticky red cabbage, crispy black pudding, red wine jus

**(GF)** Braised Shoulder of Lamb £16.95

Fondant potato, Tenderstem broccoli & puree, confit garlic, baby carrots, rosemary jus.

**(V)** Mushroom, Spinach and Cream Cheese Pithivier £13.75

Truffle mashed potato, green beans, chive cream sauce

## DESSERTS

**(N)** Warm Cherry Bakewell Tart Almond crusted vanilla ice cream £6.00

**(GF)** Dark Chocolate Marquis Honeycomb pieces, milk sorbet £6.00

**(GF)** Sticky Toffee Pudding Toffee sauce, vanilla ice cream £6.00

**Gin and Lemon Cheesecake** Lemon sorbet, gin and tonic gel £6.00

**(GF)** Cinnamon Spiced Waffle, Poached Pear Chocolate sauce, clotted cream ice cream £6.00

**(GFO)** GFO Trio of Norfolk Cheese £8.00

Brie, Stilton, Dapple, red onion marmalade, celery, grapes, butter, crackers

**CALL US NOW ON 01263 837 537  
TO MAKE A BOOKING**