

Appetizers*



Garlic Bread

9
\$4.3

Snacks



Quesadilla Chips

14

Seafood



Seafood

Dessert*



Dessert

Uncategorized



Homemade Cauliflower & Smoked Dapple Cheese Soup, Served with a Crusty Bread Roll

\$6.6



Drinks



Lobster

9



Chocolate, Rum & Raisin Croissant Pudding

\$7.9



Fresh Fruit Salad with Double Cream

\$6.6



Homemade Treacle Tart with Double Cream

\$7.9



Homemade Chocolate Brownie with Warm Chocolate Sauce

\$7.9



Seasonal Mixed Salad

\$5.3



Seared Salmon Fillet, Served with a Dressed Seasonal Salad & Buttered New Potatoes

\$17.2



Baked Stuffed Field Mushroom with Wild Mushrooms, Herb & Parmesan

\$13.2



Adnams Beer Battered Haddock Fillet with Hand Cut Chips, Mushy Peas & Tartare Sauce

\$17.9



Roast Chicken Supreme with Chorizo and Lemon Potatoes, Fine Beans and Thyme Jus

\$17.9



Char-Grilled Sirloin Steak (8oz) with Hand Cut Chips, Grilled Tomato & Flat Mushroom

\$26.5



Chilli Con Carne, Served with Balsamic Rice and Garlic Bread

\$14.0



Homemade Lasagne Verdi with a Rich Beef Sauce, Finished with Bechamed & Cheese, Served with Salad and French Bread

\$15.3



Greek Salad, Feta Cheese. Tomato, Black Olives, Cucumber & Crisp Leaves with a Thyme Dressing

\$13.2



Toasted Pitta Bread with Hummus

\$6.6



Home Cured Gravdlax with Potato Salad

\$9.2



Melon, Cucumber & Tomato Salad with Raspberry & Mint Vinaigrette

\$7.9



Charcuterie of Meats, Olives, Olives, Norfolk Cheeses Chutney & French Bread

\$10.6



Pot of Marinated Green & Black Olives

\$5.3