LUNCH MENU

TO START

Soup of the day £6.00

Pumpkin Ravioli £8.00
Home-made ravioli served with a butter sauce toasted pumpkin seeds, crispy sage

Beetroot and goats curd salad £6.90
Lamb’s lettuce, goats curd, runner beans and beetroot with a balsamic glaze

Welsh rarebit £6.50
Homemade Welsh rarebit on artisan bloomer with sautéed wild mushroom and rocket

Braised pork belly £7.60
Slow cooked pork belly served with puy lentils, burnt apple sauce and crispy parsnips

Chicken terrine £7.25
Shredded confit chicken terrine with a sweetcorn relish

Fish cakes £8.00
Home-made salmon and haddock fish cakes served with sweet chilli sauce

Smoked mackerel £8.50
Beetroot, horseradish mousse and watercress with lemon dressing

SIDES £3.60

- Braised red cabbage with port / Winter spices and orange / Sautéed Brussel sprouts and crispy bacon / Roasted root vegetable with blossom honey and thyme / Rocket and parmesan salad / Garden salad / Triple cooked chips / Steamed baby potatoes

Prices include VAT
If you have any food allergies or intolerances please speak to your waiter
A LA CARTE MAIN COURSE

Roast Norfolk turkey
With traditional accompaniments £15.50

Chestnut risotto £14.00
Brussel sprout and chestnut puree risotto topped with shaved parmesan

Market fish special £15.50
Please ask your waiter for today’s special

Stone bass supreme £22.00
Seared stone bass with Jerusalem artichoke buttered curly kale
and a mussel broth

8 oz. English sirloin £24.00
Chargrilled to your liking and served with flat mushroom roasted
plum tomato, triple cooked chips

Calves liver £18.50
Chargrilled and served with smoked bacon and colcannon potatoes,
onion sauce

Whole baby plaice £17.50
Served with caper burnt butter sauce, seasonal vegetables

Char-grilled halloumi £15.00
With roasted peppers, courgettes and Swiss red chard

CLASSIC SIGNATURE DISHES

Fish and chips £13.00
Beer battered fish with skinny fries served with, homemade tartar sauce
and mushy peas

Sausage and mash £10.00
Grilled Cumberland sausages with creamed potatoes, onion gravy

Lamb shoulder shepherd’s pie £11.00
Pulled braised lamb shoulder served with seasonal salad

8 oz. beef burger £11.00
Served with vintage cheddar, sun blushed tomato relish on toasted
brioche bun and French fries

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