



SET LUNCH MENU 2 COURSES £27

STARTERS

Broccoli & Colston Bassett Stilton soup
Chilli salt squid, smoked chilli & herb dressing
Poached Chalk stream trout, sweetcorn, courgette & tomato dressing

MAINS

Lyme Bay market fish
Castlemead chicken & bacon pie, braised fennel, red onion, green beans
Quinoa burger, mastello, beetroot pickle, kohlrabi slaw, sweet potato fries

SIDES £4

Spiced sweet potato fries
Mixed leaves, grilled corn, avocado, cherry tomato dressing
Piattoni beans, peas & bacon
Broccoli, smoked almond dressing
Charred beetroot, crème fraîche
Fries, plain or with truffle & parmesan

Please inform a member of staff if you have any dietary or allergen requirements.



SET LUNCH MENU 3 COURSES £31

STARTERS

Broccoli & Colston Bassett Stilton soup

Chilli salt squid, smoked chilli & herb dressing

Poached Chalk stream trout, sweetcorn, courgette & tomato dressing

MAINS

Lyme Bay market fish

Castlemead chicken & bacon pie, braised fennel, red onion, green beans

Quinoa burger, mastello, beetroot pickle, kohlrabi slaw, sweet potato fries

SIDES £4

Spiced sweet potato fries

Mixed leaves, grilled corn, avocado, cherry tomato dressing

Piattoni beans, peas & bacon

Broccoli, smoked almond dressing

Charred beetroot, crème fraîche

Fries, plain or with truffle & parmesan

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Carrot cake, cream cheese mousse, roasted peach, milk ice cream

Spiced chocolate ganache, salted butter shortbread, passion fruit cream

Please inform a member of staff if you have any dietary or allergen requirements.



SET MENU 1 £39

STARTERS

Broccoli & Colston Bassett Stilton soup

Baked Cygnet cheese, red onion relish, oat crumbs & nasturtiums

Poached Chalk stream trout, sweetcorn, courgette & tomato dressing

MAINS

Lyme Bay plaice, black garlic & potato croquette, avocado, tenderstem broccoli

Norfolk Horn lamb rack, crispy tongue, truffle pommes Anna & English peas

Crispy courgette flower, broad beans, baby artichoke, mint dressing

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Carrot cake, cream cheese mousse, roasted peach, milk ice cream

Spiced chocolate ganache, salted butter shortbread, passion fruit cream



SET MENU 2 £46

STARTERS

Broccoli & Colston Bassett Stilton soup

Baked Cygnet, red onion relish, oat crumbs & nasturtiums

Poached Chalk stream trout, sweetcorn, courgette & tomato dressing

Glazed Waveney Valley pig cheeks, black pudding, baby turnips, apricot salsa

MAINS

Lyme Bay plaice, black garlic & potato croquette, avocado, tenderstem broccoli

Cardington grass-fed rib eye, truffle & parmesan fries, Béarnaise

Norfolk Horn lamb rack, crispy tongue, truffle pommes Anna & English peas

Crispy courgette flower, broad beans, baby artichoke, mint dressing

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Carrot cake, cream cheese mousse, roasted peach, milk ice cream

Spiced chocolate ganache, salted butter shortbread, passion fruit cream



SUNDAY SET MENU £38

STARTERS

Broccoli & Colston Bassett Stilton soup

Baked Cygnet, red onion relish, oat crumbs & nasturtiums

Poached Chalk stream trout, sweetcorn, courgette & tomato dressing

MAINS

Miller of Speyside dry-aged beef sirloin

Waveney Valley pork, apple sauce

Norfolk Horn lamb, mint sauce

Served with traditional trimmings & seasonal vegetables

PUDDINGS

Bramley apple pie, salted caramel, pecans, vanilla ice cream

Carrot cake, cream cheese mousse, roasted peach, milk ice cream

Spiced chocolate ganache, salted butter shortbread, passion fruit cream

Please inform a member of staff if you have any dietary or allergen requirements.