

Evening Menu

Appetisers

Olives and Feta £4 White Anchovies £4 Stuffed Peppers £4 Smoked Olives £4
Harissa Mixed Nuts £4 Pesto Peanuts £4

Starters

Pea, Potato & Smoked Ham Hock Soup, Bread & Butter
£5.75

Tempura King Prawns, Sweet Chilli Sauce, Aioli
£7.95

Hot Roast Salmon & Dill Pate, Horseradish Crème Fraiche, Pickled Cucumber, Toast
£6.95

Beetroot & Goats Cheese Crumble
£6.75

Terrine of Pigs Cheek, Apple, Chutney, Toasted Brioche
£6.95

Savoy Cabbage Wrapped Ham Hock Bubble & Squeak, Parsnip Crisps, Jus
£7.50

Haggis Spring Roll, Black Pudding, Jus
£7.50

Main Courses

Pistachio Coated Pork Fillet, Thai Green Prawn Stir Fry, Egg Noodles
£19.50

Smoked Haddock, Pea & Parmesan Risotto
£13.95

Beer Battered Haddock, Chunky Chips, Garden Peas
£13.50

Pan Fried Seabass Fillet, Sauté New Potatoes, Chorizo, Baby Spinach & Pesto Dressing
£17.50

Smoked Chicken, Chestnut Mushroom & Thyme Gnocchi
£12.95

Dingley Dell Pork Sausages, Mustard Mash, Green Beans, Jus
£12.95

Stilton Glazed 8oz Rib Eye of Beef, Chunky Chips, Cherry Tomatoes on the Vine, Peas & Onion Rings
£22.50

Roasted Mediterranean Vegetable, Potato, Sun Dried Tomato, Spinach & Pesto Gratin, Focaccia
£13.95

Desserts - £6.50

Vanilla Crème Brulee, Sablé Biscuits

White Chocolate & Orange Torte, Brandy & Orange Ice Cream
Mango Cheesecake

Passionfruit & Orange Posset, Jelly, Confit Orange

Sticky Fig Pudding, Vanilla Ice Cream

Dark Chocolate & Cranberry Brownie, Ice Cream, Raspberry Coulis

Local Cheese Board £8.95

Norfolk Tawny, Lincolnshire Poacher, Binham Blue, Crackers, Apple & Chutney

Please ask if you require any information about the ingredients in our dishes, and inform staff of any food allergies.