



March

Nibbles

Marinated olives (vg)	£4.5
Blythburgh pork and Binham blue sausage rolls, apple compote	£4.5
Home-made focaccia, roasted garlic and parsley butter (vg/gfo)	£3.5

Starters

Roasted cauliflower soup, focaccia & salted butter (vg/gfo)	£8.5
Crispy battered cod, curry sauce and tartare garnish	£10.5
Whipped goats cheese, baked beetroot, blood orange, castel franco & radicchio (gf)	£9
Ness Point smoked mackerel pâté, pickled cucumbers, radish with treacle soda bread (gfo)	£10
Braised leeks, lemon ricotta, pickled onions and spiced cashew dukkah (vg/gf)	£9

Main Courses

Wild boar and apple sausages, horseradish mash, red onion jus and tenderstem	£18
Line caught cod, spiced puy lentils, green sauce and braised fennel (gf)	£22
Grilled Blythburgh pork chop, apple ketchup, potato rosti, cavolo nero & mustard sauce (gf)	£21
Charred celeriac, garlic greens, miso, crispy onions, coconut and coriander sauce (vegan/gfo)	£18
Bone marrow & chuck steak cheeseburger, smoked bacon, pickled cucumbers, baby gem & hand cut fries	£19
Baron Bigod, celeriac and potato pithivier, wild garlic and cavolo nero sauce & roasted news	£18

Puddings

Sticky toffee pudding, toffee sauce & vanilla ice cream (gf)	£8.5
Baked chocolate cookie & vanilla ice cream (gf)	£8.5
Slice of Baron Bigod and Binham Blue, cheese biscuits, quince & grapes	£9
Coconut rice pudding, poached rhubarb & hazelnut crumble (gf)	£8
Boozy affogato with Disaronno with Amaretto biscuits (dfo/gfo/contains nuts)	£7.5

(add shot of espresso for £2.60)

Sides

Hand cut chips | Buttery greens | Crushed new potato's | Mixed leaf salad (All priced at £4)

**We do our best to accommodate all allergies so please speak to your server if you have any questions*