

Allergy information:

Menu items may contain or have come into contact with wheat, eggs, peanuts, nuts & dairy. For more information, please speak to a member of our staff

(al) alcoholic / (V) vegetarian / (VG) vegan / (GF) gluten free / (DF) dairy free / (c) celery / (d) dairy / (e) egg / (f) fish / (g) gluten / (l) lupin / (m) mustard / (mol) molluscs / (n) nuts / (p) peanut / (s) sesame / (sd) sulphur dioxide / (sf) shellfish / (sl) sulphites / (sy) soya

2 Courses £36 / 3 Courses £45

Starters

Chilled Sweetcorn Velouté - (VG)

Chilled Sweetcorn Velouté made with locally grown Sweetcorn garnished with Succotash & Basil Oil served with Toasted Corn Cob Bread

Available (GF) - contains (c) (g) (sy)

Roasted Beetroot & Plum Panzanella - (VG)

Roasted Beetroot, Caramelised Plum, Wensum White Goats Cheese, Toasted Sunflower Seeds, Ciabatta Crouton, Garden Herbs & Balsamic Plum Vinaigrette

Available (GF) - contains (d) (g) (sd) (sy)

Crispy Squid - (GF)

Crispy Squid, Pickled Plum, Cucumber, Fennel, Dill & Mint, Capers, Confit Garlic Aioli

Available (GF) - contains - (e) (m) (mol)

Mains

Barbecue Chicken & Succotash (GF)

Dry-Cured Chicken Breast with Honey, Chilli & Smoked Paprika, Sweetcorn Purée, Summer Succotash, Crispy Shallots, Salsa Verde

Available (V) (GF) - contains (c)

Cromer Lobster Thermidor - (GF) (+£5 surcharge)

Half Cromer Lobster with Thermidor Sauce made with Smoked Walsingham, served with Blakeney Leaf Salad, Skin On Fries & Charred Lemon

contains (d) (e) (m) (sf)

Sweetcorn Fritters with Norfolk Tomato - (VG) (GF)

Sweetcorn Fritters, Norfolk Tomato Salsa, Whipped Vegan Feta, Pickled Shallots, Toasted Sunflower Seeds, Basil Oil

Available (VG) (GF) - contains - (n) (sy)

Desserts

Plum Tartin - Clotted Cream Ice cream

Contains - (d) (g) (sy)

Chocolate génoise - Salted Caramel Mousse - Popcorn

Available (GF) - contains - (n) (sy)

Norfolk Cheese Board

Available (GF) - contains - (d) (g) (sy)