



## **Wine Cellar Starters & Mains**

Vinci olives, toasted focaccia, olive oil & reduced balsamic: **£7.95**

Chef's seasonal soup, warm house bread & salted butter: **£6.95 (V)(VV)**

Chilled Scottish smoked salmon, chive aioli, pickled fennel, apple & frisée salad: **£8.25 (GF)**

Seared king scallops, king prawns, chorizo & garlic oil, charred lemon, smoked paprika & warm house bread: **£10.95**

Saffron pickled candy beetroot carpaccio, confit celeriac salt baked beetroot hummus, crispy walnuts & chervil dressing: **£6.95 (V)(VV)**

Crispy belly of pork, black pudding, Granny Smith & garden peas: **£8.95**

Pan roasted Norfolk chicken breast, potato terrine, summer greens, baked celeriac, dukkah crumb & tarragon cream jus: **£17.95 (GF)**

Chargrilled lamb & mint kofta kebabs, harrisa & feta Greek yoghurt, tomato salsa & dressed leaf salad, charred flat bread: **£16.95**

Charred potato terrine, baked celeriac, tender stem broccoli, roasted sweet potato & toasted almond: **£13.95 (V) (GF) (VV)**

Pan roasted hake, sweet potato saag aloo, lemon & garlic fried samphire, saffron & chervil dressing: **£18.25 (GF)**

Chargrilled Steaks:

- 6oz fillet £22.95**
- 8oz sirloin £22.95**
- 6oz rump £14.95**

All our steaks are locally sourced from Clarkes of Hevingham. Served with twice cooked hand cut chips, slow roast plum tomato, garlic field mushroom, baby spinach & crispy shallots **(GF)**

Peppercorn sauce **£2.00**