

Lunch Menu

Served 12pm – 3pm

Snacks

Bread & Olives 5

Bread, Balsamic Vinegar & Olive Oil 5

Small Plates

Today's Soup, Warm Homemade Bread (ve) 9

Emmental, Smoked Haddock, Leek & Spinach, Gratin. Warm Bread 10

Salt & Pepper Squid, Mango Salsa, Spiced Marie-Rose Sauce 10

Smoked Salmon, Cromer Crab, Pickled Cucumber, Lemon & Basil Mayonnaise, Focaccia Bread 12

Soy & Maple Crispy Pork Belly Bite, Lime & Coriander Sticky Sauce, Asian Slaw & Tomato Salsa 11

Breaded Whitby Scampi, Lemon Basil Mayonnaise 8

Garlic & Tarragon Wild & Chestnut Mushrooms, on Homemade Toast, Leeks, Rocket & Pine Nuts (ve) 10

Main Plates

Beer Battered Haddock Fillet, Hand Cut 'Proper' Chips, Tartare Sauce, Homemade Mushy Peas 19

Breaded Whitby Scampi, Sea Salted Fries, Tartare Sauce, Homemade Mushy Peas 17

Hewitt & Grant 7oz Steak Burger, Beef Fat Brioche Bun, Cheese, Bacon, Burger Sauce, Pink Onions, Lettuce Tomato, Gherkins, Coleslaw, served with Sea Salted Fries 19

Pan Fried Norfolk Liver, Creamy Mash, Seasonal Greens, Onion Compote, Red Wine Jus 18

Hewitt & Grant Traditional Butchers Sausages, Creamy mash, Seasonal Greens, Red Wine Gravy 18

Curried Lentil Cottage Pie, Saag Aloo Topping, Tenderstem Broccoli, Toasted Pine Nuts (ve) 17

Kings Head Ploughman's, Hand Carved Ham, Two Local Cheeses, Balsamic Onions, Piccalilli,

Summer Salad, Devilled Eggs, Mustard Cress, Warm Bread & Butter 18

Chef's Salad of the Day – Please ask your server 16

Sides

Hand Cut 'Proper' Chips 6 | Fries 5 | Truffle & Parmesan Fries 6 | Buttered New Potatoes 5 | Greens 5
Salad 5 | Garlic Buttered Focaccia 5

Desserts

Our Popular Sticky Toffee Pudding, Salted Caramel Sauce, Brandy Snap, Vanilla Seed Ice Cream 9

Warm Chocolate Brownie, Chocolate Sauce, Honeycomb Ice Cream 9

Cheesecake of the Day, Sweet Vanilla Cream 9

Classic Strawberry Eton Mess 9

Lemon Posset, Shortbread Biscuit, Fresh Raspberries 9

Selection of Aldeburgh Ice Creams (3 Scoops) 8

Affogato, 2 balls of Vanilla Ice Cream, Double Espresso 9

Local Cheese Board. 3 Local Cheeses, Grapes, Celery, Chutney, Quince Jelly, Artisan Biscuits 13.5

If there is any ingredient you would like to omit from a dish, please ask as we will be happy to, if it is possible.

(v) vegetarian (ve) vegan (gf) gluten free (gfa) gluten free available

Allergens: Before ordering, please speak to our team. Dishes are prepared in a busy kitchen, containing all ingredients including nuts and peanuts and therefore we cannot guarantee any dish to be completely free from allergens or nuts. Talk to us if you would like to know more about how our dishes are cooked.