

### STARTERS

Parsnip Soup, Herb Oil, Croutons £7

Moules Mariniere, Steamed Mussels in a White Wine and Cream Sauce £9 (As a main with Fries £19)

Celeriac Bruschetta, Creamy Celeriac Purée, Blue Cheese, Pickled Red Onion, Fresh Apple, Crispy Sage £9

Sauteed Garlic King Prawns, Dressed Leaf, Sourdough Toast, White Wine Emulsion £10

Pulled Pork Croquettes, Lime Miso Dressing, Celeriac Remoulade, Dressed Leaves £9

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### MAINS

Roasted Sirloin of Norfolk Beef £21

Roasted Shoulder of Norfolk Pork £18

Roasted Norfolk Turkey & Pigs in Blankets £18

Mixed Roast (Pork, Turkey and Beef) £25

Nut Roast (ve) £17

(All served with carrots, parsnip, roast potatoes, cauliflower cheese, mashed swede, yorkshire pudding and gravy)

Fillet of Beef, Creamy Mashed Potato, Braised Red Cabbage, Fine Green Beans, Sauce Grand-Veneur £24

Chargrilled Calves Liver & Bacon, Creamy Mashed Potato, Savoy Cabbage, Red Wine Sauce £18

Skate Wing, Herb New Potatoes, Seasonal Greens, Caper Beurre Noisette £21

Roast Butternut & Chickpea Tagine, Cous Cous, Flaked Almonds (ve) £17

Breaded Whitby Scampi, Sea Salted Fries, Homemade Mushy Peas, Tartare Sauce £19

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### HOMEMADE DESSERTS

Classic Bread & Butter Pudding, Vanilla Custard £8

Ferrero Rocher Cheesecake, Fresh Fruit, Chantilly Cream, Oat Crumb £8

Apple & Cinnamon Crumble, Warm Vanilla Custard £8

Eton Mess Sundae, Meringue Kisses, Raspberry Gel, Lemon Balm £8

Aldeburgh Ice Cream & Sorbets (3 scoops) £7.



Cheeseboard: Three Cheeses, served with Fruit & Crackers £11