



While you wait...

Sourdough Bread, Olives, Balsamic Vinegar & Olive Oil £5

To Start

Soup of the Day, House Toast (v, gfa)

Homemade Soup accompanied by our Toasted Homemade Bread £8

Parma Ham & Mozzarella Salad (gf)

Sundried Tomatoes & Basil £9

Crispy Fried Halloumi (gf, v)

Asian Slaw, Sweet Chilli Sauce £7

Smoked Salmon, Avocado & King Prawn Salad (gfa)

Served with Tartare Sauce & Croutons £12

Pork Belly Bites (gfa)

Beautifully Tender Pressed Pork Belly, Asian Slaw, Salsa, Soy, Honey & Lime £9

Garlic Mushrooms (gfa, v)

Garlic Buttered Chestnut Mushrooms & Spinach. Served with a Rocket Salad on Toasted Sourdough £9

Mains

Roast Breast of Chicken (gfa)

Pomme Anna, Chorizo Sausage, Petit Pois, French Beans, Basil Cream Sauce £20

Fish of the Day (gfa)

Pan Seared Fish Fillet served with Tender Stem Broccoli, Crushed Potatoes, Spinach, Mussels & Smoked Salmon Sauce £21

Pork Loin Steak (gfa)

Seared Loin Steak, cabbage & bacon, Roasted Shallots, Squash Puree, Glazed Carrot, Apple, Sage Sauce £20

Blue Cheese Stuffed Field Mushroom (v, gfa)

Blue Cheese, & Basil, Squash Purée, Minted Peas £17

Liver & Bacon (gfa)

Our Famous Chargrilled Norfolk Liver & Bacon served with Creamy Mashed Potato, Seasonal Greens, Red Wine Sauce, topped with Crispy Onions £19

The King Steak Burger

Hewitt & Grants 8oz Prime Steak Burger, Cheddar Cheese, Bacon, Gem Lettuce, Tomato, Burger Sauce, served in a bun with Sea Salted Fries & Slaw £19

(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.





Mains Continued...

Whitby Bay Scampi

Crispy Breaded Whitby Scampi served with Sea Salted Fries, Homemade Minted Peas and Tartare Sauce £18.95

Haddock & Chips (gfa)

Prime Fillet of North Sea Haddock deep fried in a Golden Beer Batter served with Hand Cut Chips, Minted Peas, Tartare Sauce £19.95

Prime Norfolk 8oz Flat Iron Steak (gfa)

Clarkes of Hevingham 8oz Norfolk Flat Iron Steak cooked Medium Rare, Served with Hand Cut Chips, Slow Cooked Tomato, Field Mushroom, Onion Rings, Watercress £27.50

The VB

Vegan Plant Based Burger, Applewood Cheese, Relish, Gem Lettuce, Tomato, Pickles, Asian Slaw & Sea Salted Fries £17.95

Butchers Pork or Plant Based (ve) Sausage & Mash

Pork or Plant based Sausage atop a bed of mashed Potato served with Savoy Cabbage and Red Wine Gravy £18.95

Sides

Fries or Hand Cut Chips £4

Truffle & Parmesan Fries £5

Onion Rings £4.5

Cheesy Garlic Ciabatta £4.5

Buttered New Potatoes £4.5

Garlic Mushrooms £4.5

Mixed Greens £5

Homemade Desserts

Sticky toffee Pudding, Velvety Toffee Sauce, Brandy Snap, Salted Caramel Ice Cream £9

Vanilla Crème Brûlée, Fresh Raspberries, Shortbread Biscuit £9

Cheesecake of the Day, Vanilla Cream & Fresh Berries £9

Classic Apple Crumble Tart, Vanilla Ice Cream £9

Warm Chocolate Brownie, Blueberries, Vanilla Cream £9

Affogato, Vanilla Bean Ice Cream, Topped with a Double Shot of Espresso £9

3 Scoops of Ice Cream and or Sorbet (please ask your server for flavours) £7

Cheese Board

Three Local Cheeses (please ask your server for our selection), Crackers, Fruit & Chutney £12.95

(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.

