

DINNER



STARTERS

Olives and Feta Cheese - 5.00

Soup of the Day Served with a Warm Roll - 5.75

Confit of Duck Leg with Madeira Jus, Creamy Mashed Potato, Roast Apple Pearls and Crispy Bacon (GF) - 7.50

Mussels in a Coriander, White Wine, Cream and Garlic Sauce, Served with Warm Onion Bread - 6.50

Cajun Spiced Whitebait with Tartare Sauce and Toasted Ciabatta - 6.50

Avocado Bruschetta on Tomato Salsa (VG) - 5.80

MAIN DISHES

8oz Sirloin Steak with Garlic Roasted Flat Mushroom, Slow Roasted Plum Tomato Served with Hand Cut Chips - 26.00

Aberdeen Angus Beef Burger in a Brioche Bun with Smoked Cheese, Bacon and Barbecue Sauce, Served with Chips - 15.00

BBQ Ribs with Coleslaw, Onion Rings and Chips - 16.00

Cromer Crab Salad with Minted New Potatoes and Warm Bread - 17.50

Chicken Caesar Salad - Cos Lettuce, Caesar Dressing, Anchovies, Crispy Bacon, Croutons and Parmesan Shavings - 15.50

Wild Mushroom and Butternut Squash Risotto with Rocket Dressing (VG) - 16.50

Moving Mountain Burger with Plum Tomato, Vegan Mayonnaise, Red Onion and Cos Lettuce, Served with Sweet Potato Fries (VG) - 14.75

SHARING PLATES

Fish Platter - Smoked Salmon, Smoked Halibut, Smoked Mackerel, Sweet Cured Spiced Herring, Smoked Trout, with a Lemon and Garlic Aioli Sauce and Chargrilled Ciabatta - 20.50

Anti Pasti - Feta Cheese, Manchego Cheese, Cured Meats, Mixed Olives, Roasted Vegetables, Sun-dried Tomatoes, Chilli Jam, Red Pepper Hummus and Chargrilled Ciabatta - 18.50

SIDE DISHES

Fine Green Beans - 4.00
Sautéed Potatoes - 3.50
Hand Cut Chips - 4.00
Chips - 3.00
Onion Rings - 4.00
Sweet Potato Fries - 4.00
Green Vegetables - 4.00
Peppercorn Sauce - 4.00
Green Salad - 4.00

TO FINISH

Apple, Rhubarb and Ginger Crumble served with Vanilla Ice Cream - 6.75
Vanilla and Strawberry Crème Brûlée with Shortbread Biscuit - 6.75
Caramelised Lemon Tart with Mixed Berry Coulis and Soft Fruits - 6.75
Chocolate Brownie with Chocolate Sauce and Raspberry Ripple Ice Cream - 6.75
Vanilla, Chocolate, Hazelnut, Cinnamon or Coconut Ice Cream - 1.20 per scoop
Lemon or Mango Sorbet - 1.20 per scoop
Selection of Cheese with Crackers, Grapes and Chutney - 8.50

SOMETHING STRONGER

Liqueur Coffee - 6.00
Talisker 10 yr. Single Malt Whiskey – 4.70
ROC Fine Ruby Port – 3.00
The Adnam's Selection Fine Dessert Wine – 5.00

GF – Gluten Free, DF – Dairy Free, VG – Vegan, V – Vegetarian

We are happy to adapt dishes to your dietary requirements or preferences. Please ask a member of our team.
Foods on this menu may contain allergens, a comprehensive list is available.
We cannot guarantee fish dishes will not contain bones.
Our Kitchen is not a nut or gluten free zone