

LIGHT BITES

Soup of the Day - Served with a Warm Roll (GF Available) - **5.50**

Avocado Bruschetta on Tomato Salsa (VG) - **5.75**

Cromer Crab Salad - With Lemon Mayonnaise, Minted New Potatoes and Granary Bread and Butter - **16.75**

Greek Salad (V) – Feta Cheese, Olives, Plum Tomatoes, Peeled Cucumber and Red Onion with Extra Virgin Olive Oil – **14.00**

BBQ Mushroom Ciabatta (VG) - Sliced Mushrooms, Caramelised Red Onions and Dairy-Free Cheddar - **8.00**

Chicken Melt Panini – Chargrilled Chicken Breast, Caramelised Red Onion, Roasted Peppers and Smoked Cheddar Cheese - **8.00**

Chicken Fajita Wrap – Chargrilled Chicken Breast, Roasted Peppers, Grated Cheese, Caramelised Red Onions and Salsa - **8.20**

Falafel Wrap (VG) – With Mixed Leaves, Cucumber, Tomato, Onion, Pickled Cabbage, Vegan Tzatziki and Chilli Sauce – **7.50**

Samosa Wrap (VG) – Spiced Potatoes, Peas, Red Onion and Mint with Onion Bhajis and Cos Lettuce - **7.25**

Freshly Baked Baguette, White Bread or Granary Bloomer Filled With:

Roast Norfolk Turkey and Cranberry Sauce - **5.60**

Roast Beef and Horseradish Sauce - **5.60**

Suffolk Ham and Homemade Piccalilli - **5.60**

Tuna and Cucumber - **6.50**

Prawn and Marie Rose Sauce - **9.50**

Smoked Salmon and Cream Cheese - **9.75**

Mature Cheddar and Red Onion Chutney (V) - **5.50**

Roasted Vegetables and Red Pepper Hummus (VG) - **5.60**

SHARING PLATES (serves 2 people)

Fish Platter – Smoked Salmon, Crab Pate, Smoked Mackerel, Sweet Cured Spiced Herring, Smoked Trout, with a Lemon and Garlic Aioli Sauce and Chargrilled Ciabatta – **20.00**

Anti Pasti – Feta Cheese, Manchego Cheese, Cured Meats, Mixed Olives, Roasted Vegetables, Sun-dried Tomatoes, Chilli Jam, Red Pepper Hummus and Chargrilled Ciabatta - **18.00**

SIDES

Olives and Feta Cheese – **5.00**

Hand Cut Chips - **3.50**

Chips - **3.00**

Sweet Potato Fries - **3.50**

Green Salad - **3.25**

SCONES & SWEET TREATS

Fruit Scone with Clotted Cream and Jam - **4.25**

Cheese Scone and Butter (V) – **3.45**

Freshly Baked Biscuits – **1.75**

Homemade Cake of the Day – **2.70**

TO FINISH

Cambridge Burnt and Summer Berries – **6.00**

Blackcurrant Delice with Roasted Coconut, Blackcurrant Gel and Homemade Coconut Ice Cream (VG, GF) – **6.00**

Caramelised Lemon Tart with Raspberry Coulis, Raspberry Mascarpone and Marshmallow - **6.00**

Warm Chocolate Brownie with Chocolate Sauce, Homemade Vanilla Seed Ice Cream and Chocolate Crumb (GF available) - **6.00**

Apple and Rhubarb Crumble with Custard (GF available) – **6.00**